# DOCUMENT RESUME

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ABSTRACT

Intended for use by food service personnel and management, dietitians, college teachers, students, and researchers, this catalog lists a wide variety of instructional resource materials in the areas of nutrition, health education, cooking, and food service management. The main sections of the catalog are: (1) bibliography--a complete citation of the title, author, source, data of publication, descriptor words, and an informative synopsis of the contents; (2) subject index--a listing according to descriptor terms; (3) personal author index; (4) corporate author index; and (5) title index. This volume lists all entries indexed from April 1971 through April 1973. Supplements issued later list subsequent entries. (EMH)

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# CATALOG

## FOOD AND NUTRITION INFORMATION AND EDUCATIONAL MATERIALS CENTER

ED119614

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UNITED STATES DEPARTMENT OF AGRICULTURE • NATIONAL AGRICULTURAL LIBRARY

## HOW TO REACH THE CENTER:

Street Address: 10301 Baltimore Boulevard
Beltsville, Maryland 20705

Mail Address: The Food and Nutrition Information
and Educational Materials Center
National Agricultural Library,
Room 304
Beltsville, Maryland 20705

Telephone: AC 301/344-3719 (24 hour telephone monitor)
Office Hours: 8:00-4:30
Monday-Friday

Visitors: The National Agricultural Library is located at the Intersection of U.S. Route 1 and Interstate Route 495 (Beltway Exit 27 North), Beltsville, Maryland, fifteen miles northeast of Washington, D.C. The visitor parking area is accessible from Route 1 and from Rhode Island Avenue. Shuttle service is available between USDA (downtown Washington) and the Library. Transportation is also available by Greyhound bus and by taxicab.

June 1973

# CONTENT

## The Center's Scope

The Food and Nutrition Information and Educational Materials Center (FNIC) is designed to disseminate information on school food service training. FNIC was developed cooperatively by the National Agricultural Library and the Food and Nutrition Service of the U.S. Department of Agriculture.

The Center assembles and maintains a collection of materials useful in training personnel for food management of Child Nutrition Programs, including School Lunch, Breakfast, and other non-school food service programs.

In addition, through the FNIC, users have access to the total resources of the National Agricultural Library.

FNIC collects literature related to food service and nutrition. These materials include books, journal articles, pamphlets, government documents, special reports, proceedings, bibliographies, etc. In addition, FNIC maintains a collection of non-print media in the form of films, filmstrips, slides, games, charts, audiotapes and video cassettes.

Documents, articles, and audiovisual aids of substantial interest to the school food service and nutrition education community are selected for inclusion into the *Catalog*. To further aid the user in selecting materials of interest, each document selected for inclusion in this catalog has been indexed using a specialized vocabulary specifically developed for this collection. An informative abstract, extract, or annotation is also included.

The *Catalog* contains a listing of materials acquired by the Center from April, 1971 through April, 1973. Supplementary catalogs will be issued as warranted by the number of acquisitions processed for the collection in subsequent periods.

Comments and suggestions about the content of this catalog should be addressed to:

Head, Food and Nutrition Information and
Educational Materials Center
Room 304
National Agricultural Library
Beltsville, Maryland 20705

U.S. DEPARTMENT OF HEALTH,
EDUCATION & WELFARE
NATIONAL INSTITUTE OF
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# AVAILABILITY OF REFERENCES CITED

The Food and Nutrition Information and Educational Materials Center accepts requests for materials by mail, telephone, and personal on-site visits. (See front inside cover)

Loans: The FNIC lends most print and non-print media in the Collection to the following groups for one month:

1. Employees of the Food and Nutrition Service, USDA
2. State School Food Service Directors and Staff
3. School Food Service Personnel involved in local training programs
4. Colleges and Universities offering courses applicable to school food service training
5. Approved professional societies and research institutions
6. Selected libraries with which FNIC shares reciprocal arrangements

Journals and other noncirculating materials are available in the Center for on-site use by other persons working or visiting in the Washington metropolitan area who are qualified researchers or students from the general public.

Photoduplication: The Center reserves the right to provide photocopy of journal articles or reprints in lieu of loan of the journals which are requested outside the Washington area. Inasmuch as one copy of these publications are purchased and shelved by the Center, direct loan of magazines and newsletters is not feasible.

Free Distribution: Most of the printed publications of the Department of Agriculture, and publications issued by the State Experiment Stations and the State Agricultural Extension Services, may be obtained free-of-charge by applying directly to the issuing agency. The FNIC does not distribute them.

Special bibliographies and lists of materials obtained in quantity by the Center may be distributed to school food service personnel from time to time. Mailing lists are maintained by the Center for distribution of these materials.

# ORGANIZATION AND RETRIEVAL

The food service and nutrition profession represents a diverse audience--the State School Food Service Administrator, the District Supervisor or Manager, the individual school food service personnel, the dietitian, the college teacher, the student or researcher. The Food and Nutrition Information and Educational Materials Center (FNIC) Catalog has been organized to serve the information needs of this audience.

The main sections of the FNIC Catalog are:

1. Bibliography: The bibliography is composed of bibliographic citations of the Materials acquired by FNIC prior to the publication of this Catalog. Each citation includes an accession number (assigned sequentially with the last two digits representing the year of issue for the Catalog, i.e., 237-73). Following the accession number is the title; author; publisher and place or an abbreviated journal title; volume, issue and inclusive pagination; series number, when appropriate; date of publication; and FNIC's call number. Descriptor terms indicate the subject matter included in the article. An informative abstract or annotation follows each citation. (See sample citations, p. vii.

2. Subject Index: Descriptor terms appear in an alphabetical index followed by title arranged numerically by accession number.

3. Personal Author Index: Names of all personal authors are arranged alphabetically, followed by accession numbers of pertinent citations.

4. Corporate Author Index: Name of all corporate authors are arranged alphabetically, followed by accession numbers of citations.

5. Title Index: Titles of all citations appear in alphabetical order followed by the accession number.

## Format

The Catalog is arranged so that the user may focus his attention on that area in the field of food service and nutrition education which is of interest to him. This is possible by the grouping of documents and articles into broad subject categories within the bibliography.

The categories used in this Catalog include:

Consumer Education

Consumer Economics, Consumer Protection, Open Dating of Food

Nutritional Science and Nutrition Education

Diets, Food Analysis, Food Habits, Food Science, General Works on Nutrition Education, Health, Malnutrition, Nutrition Related Diseases or Disorders, Nutritional Surveys

History

Food Problems, General Works on Foods and the Food Service Industry, Historical Works Tracing the History of Food Programs

Food Standards and Legislation

Food Grades, Food and Nutrition Related Legislation, Food Standards, Labeling, Laws

Management and Administration

Administration, Computer Applications, Contracts, Financial Management, Food Preference Surveys, Food Service Management, Personnel Management, Public Relations

Education and Training

Adult Education, Audiovisual Aids, Career Education Curriculum, Educational Planning, Educational Programs, Inservice Education, Personnel Training, Teaching Techniques, Vocational Education, Vocational Guidance

Menu Planning

Automated Menu Planning, Cycle Menu, Meal Management, Menu Design

## Food Preparation and Production

Food Delivery Systems, Merchandising, Quantity Food Preparation, Weights and Measures

## Equipment

Cleaning Equipment, Cooking Equipment, Equipment Standards, Equipment Storage, Facilities Planning and Design, Waste Disposal Equipment

## Sanitation and Safety

Accident Prevention, Equipment Sanitation, Food Sanitation, Foodborne Illnesses, Hygiene, Pest Control, Safety

## Food Technology

Food Packaging, Food Processing, Food Preservation, New Products

## Programs-General

Child Nutrition Programs, Federal Programs, Food Programs, International, National, State, and Local Programs

## Recipes

The Art of Cooking, Cookery Native to a Specific Country or Locale, Recipes

## Reference Materials

Dictionaries, Directories, Food Composition Tables, Information Science, Statistical Data

## Purchasing, Receiving and Storage

Care and Handling of Food, Food Delivery, Food Selection, Food Storage, Purchasing of Food and Equipment.

## Retrieval

This *Catalog* provides the user with several access points to the FNIC Collection. The broad subject categories group citations within designated areas of interest.

When trying to locate a particular document by a specified author, title, or on a specific subject, use the indices at the back of the catalog. These indices will aid in locating relevant documents in the main bibliography section of the *Catalog*.

# SAMPLE CITATIONS

## Book Citation

| | | |
|---|---|---|
| Accession Number | 12-73 | |
| Title | PLANNING THE SCHOOL LUNCHROOM | |
| | US Dept. of Agriculture | Corporate Author |
| | School Lunch Division | |
| Personal Author | Margaret M. Morris | |
| | Washington 9 p. illus. 1947 | Place of Publication |
| FNIC Call Number | TX655.U5 F&N | Pagination, Date |
| | Facilities planning and layout | Descriptor Terms |
| | School food service, School | |
| | lunch programs | |
| Notes | Reprinted from The American | |
| | School and University, 1946 | |
| | edition | |
| | Abstract: With proper planning, | |
| | minimum lunchroom requirements | |
| | can be met on a budget while | |
| | allowing for future expansion. | Informative |
| | Sample floor plans are shown, | Abstract |
| | and the important factors af- | |
| | fecting planning are discussed. | |

## Journal Article Citation

| | | |
|---|---|---|
| Accession Number | 250-73 | |
| | OPTIMIZING OUR HUMAN RESOURCES | Title |
| Personal Author | J. E. Shinn | |
| Journal Title Abbrev. | Sch Lunch J 25(4): 28-30, Apr 1971 | Vol., Issue, Inclusiv |
| Call Number | 389.8 SCH6 | Pagination, Date |
| | Food service occupations, School | |
| | food service, Training, Work simpli- | |
| | fication | Descriptor Terms |
| | Abstract: Suggestions for efficient | |
| Informative Abstract | use of food service personnel by | |
| | management through improved perform- | |
| | ance, training, and work methods. | |

# SOURCE JOURNAL INDEX

Articles from the following journals were included in this Catalog:

| J. Title Abbrev. | Name of Journal |
|---|---|
| Amer School Board J | The American School Board Journal |
| Audiovisual Instruction | Audiovisual Instruction |
| Borden's Rev Nutr Res | Borden's Review of Nutrition Research |
| Chem Eng News | Chemical and Engineering News |
| Congr Record | Congressional Record |
| Cooking for Profit | Cooking for Profit |
| Cornell Hotel and Restaurant Admin Quarterly | The Cornell Hotel and Restaurant Administration Quarterly |
| Dairy Counc Dig | Dairy Council Digest |
| Family Econ Review | Family Economics Review (USDA) |
| Fast Food | Fast Food |
| Food and Nutr News | Food and Nutrition News |
| Food Mgt | Food Management |
| Food Nutr | Food and Nutrition (USDA) |
| Food Prod Dev | Food Product Development |
| Food Serv | Food Service |
| Food Technol | Food Technology |
| Forecast Home Econ | Forecast for Home Economics |
| Givaudan Flavor | The Givaudan Flavorist |
| Harvard Bus Rev | Harvard Business Review |
| Instit/Vol Feeding | Institutions/Volume Feeding |
| J Am Diet Assoc | Journal of the American Dietetic Association |
| J Can Diet Assoc | Journal of the Canadian Dietetic Association |
| J Home Econ | Journal of Home Economics |
| J Nutr Educ | Journal of Nutrition Education |
| Marketing and Transport Sit | Marketing and Transporation Situation (USDA) |
| Modern Schools | Modern Schools |
| Nat Food Situation | National Food Situation |
| Nation's Schools | Nation's Schools |
| Nutr Program News | Nutrition Program News |
| Nutr Today | Nutrition Today |
| Quick Frozen Foods | Quick Frozen Foods |
| Sch Foodserv J | School Foodservice Journal |
| Sch Lunch J | School Lunch Journal |
| School Mgt | School Management |
| Training and Dev J | Training and Development Journal |
| Training in Business and Industry | Training in Business and Industry |

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Note: Mention of a company name or a proprietary product does not necessarily imply endorsement by the U.S. Department of Agriculture, National Agricultural Library, Food and Nutrition Information and Educational Materials Center.

# Bibliography

## Consumer Education

1-73
ATTITUDES TOWARD THE BAN ON CYCLAMATES.
Ellen Speiden Parham
J Am Diet Assoc 56 (6): 524-526. Jun 1970.
389.8 A934
Attitudes, Consumer economics, Consumer protection, Food additives, Food standards and legislation, Sugar substitutes, Surveys.
Abstract: 243 consumers tested as to their knowledge of the fall 1969 ban on cyclamates showed a good grasp of the facts stated in the announcement. They indicated a willingness to comply with the ban by discontinuing use of cyclamate-containing products. Gratitude for the government's protection was expressed by more than 80 per cent of these consumers. Dietitians in 32 hospitals and nursing homes reported the responses of their dietary departments to the ban. Approximately one-third had completely discontinued use and another third had curtailed the use of cyclamates. The dietitians considered cyclamates useful in therapy for diabetes or obesity, but were willing to cooperate with the governmental decision.

2-73
BUDGETING BY FOOD GROUPS.
Family Econ Review 21-22. Sept 1972.
A321.9 R31
Budgeting, Budgets, Consumer economics, Food groups.
Abstract: This article explains how to get a good diet at lower cost by using a larger share of each dollar for milk and milk products, vegetables and fruit, and cereals and baked goods; and less of each dollar for meats and other foods such as fats, sweets, coffee, soft drinks, and so on.

3-73
THE CASE FOR INGREDIENT DISCLOSURE.
Leonard Ciani
Food Prod Dev 5(2): 80. Apr 1971.
HD9000.1.F64
Consumer education, Consumer protection, Food composition (A.P.), Food standards and legislation, Labeling.
Abstract: With increased consumer awareness and consumer protection, it is likely that full ingredient disclosure may be required for all foods, including those with a Standard of Identity. The author encourages food processers and manufacturers to begin full disclosure of ingredients on labels on the theory that customers will be pleased with the producer's openness rather than repelled by the long chemical names on the labels. Also, full disclosure will make the food industry itself a contributor to the public good by preventing the use of potentially harmful or deleterious additives.

4-73
COMMUNICATING WITH THE CONSUMER: BASIC RESEARCH ON NUTRITION AND SAFETY; SPECIAL REPORT: PART III.
R B Alfin-Slater
Food Prod Dev 6(5): 62-66. Aug/Sept 1972.
HD9000.1.F64
Consumer education, Dietary standards, Food additives, Food analysis, Nutrition, Research, Safety.
Abstract: This article discusses the synthetic food additives which manufacturers insist are necessary to supply the public with the convenience foods they demand, and which consumer groups feel are unsafe, hazardous, and insufficienctly tested. The author describes various studies done in this area.

5-73
COMMUNICATING WITH THE CONSUMER: FOOD AND NUTRITION PRESS INFORMATION SERVICE; SPECIAL REPORT: PART III.
Howard C Harder
Food Prod Dev 6(5): 66-68. Aug/Sept 1972.
HD9000.1.F64
Consumer education, Information centers, Information needs, Information processing, Information services, Nutrition.
Abstract: This article announces the opening of a Food and Nutrition Information Service operated by CPC International, Inc. It will operate primarily by referring reporters, writers, editors, and other interested parties to those scientific sources in both public and private institutions recognized as authorities in their fields. The Service advocates no particular point of view on any given subject. The aim of the Service is solely to clarify the relationship between nutritional science and food.

6-73
COMMUNICATING WITH THE CONSUMER: NATURAL AND SYNTHETIC NUTRIENTS; SPECIAL REPORT: PART III.
Karl Folkers
Food Prod Dev 6(5): 61-62. Aug/Sept 1972.
HD9000.1.F64
Consumer education, Food analysis, Food industry, Fortified foods, Nutrient values, Nutrients, Synthetic foods.
Abstract: The author gives a brief sketch of the history of the discovery of natural nutrients and how they came to be synthesized chemically. The production of synthetic nutrients in mass quantities became a boon to man by making it possible to nutritionally improve the food he eats and so benefit his health and prolong his life span. The author suggests that the population be informed about these synthetic nutrients by presenting them in terms of their relationship to corresponding natural substances.

7-73
COMMUNICATING WITH THE CONSUMER: SAFETY OF FOOD SUPPLY; SPECIAL REPORT: PART II.
E M Foster
Food Prod Dev 6(4): 76-80. Jun/Jul 1972.
HD9000.1.F64
Additives and adulterants, Botulism, Consumer education, Food and Drug Administration, Food industry, Food standards and legislation, Foodborne diseases, Salmonellosis, Toxicity.
Abstract: The author argues that the American food supply is "far safer than some would have us believe", and offers statistical evidence to this effect, although he concedes that "the fact is we don't really know how much food poisoning there is in this country but there has to be a lot of it. Most incidents are never diagnosed and reported." Food additives are necessary to convenience foods, and the author feels that the safety of the consumer is adequately protected by regulatory agencies and the enlightened self-interest of the food industry. He is "yet to be convinced by the allegations that our regulatory agencies are in cahoots with the businesses they control to the detriment of the consumer", although he later mentions that "until now FDA has done relatively little direct testing of food additives for safety. This is considered the responsibility of the manufacturer." In conclusion, he describes the activities of the research institute he directs. This institute, which receives "a substantial part" of its budget from the food industry, performs research for the FDA and teaches food microbiology to FDA inspectors.

8-73
CONSUMER EDUCATION TO MINIMIZE THE ABUSE OF FOODS.
Margaret R Stewart
Nutr Program News 1 4. Nov/Dec 1971.
1.982 A2N955
Consumer education, Food handling, Food preservation, Food sanitation, Nutrition education.
Extract: In this issue of Nutrition Program News we have defined a problem, namely food abuse by consumers, and have discussed the need for action to reduce the incidence of this abuse. Modes of action, suggested by the Food Protection Panel on Consumer Education at the National Conference on Food Protection, have been presented. The members of this panel feel that consumer education on food abuse should receive greater consideration and funding. They recommend that a committee of experts in fields related to consumer protection, including the biological, behavioral, and social sciences, be formed to summarize and recommend actual plans for implementation of a program designed to reduce consumer abuse of foods.

9-73
CONVENIENCE AND THE COST OF FOOD.
Betty Peterkin, Cynthia Cromwell
Family Econ Review 9-10. Jun 1971.
A321.9 R31
Consumer economics, Convenience foods, Cost effectiveness, Processed foods.
Abstract: Although convenience foods are quick and easy to prepare, they often cost 3 times as much as their ingredients purchased separately. The author shows the relative costs of ingredients vs fully prepared foods for complete dinners, main dishes, and bakery products. He points out that the excess costs may be worth it if the cook has little time or skill.

10-73
CONVENIENCE AND THE COST OF POTATOES AND ORANGE JUICE.
Cynthia Cromwell
Family Econ Review 9-11, Sept 1971.
A321.9 R31
Consumer economics, Convenience foods, Cost effectiveness, Juices, Oranges, Potatoes, Processed foods.
Abstract: This article explains how the built-in convenience qualities of most processed potato products and orange juice frequently result in lower cost to the consumer.

11-73
COST OF FOOD AT HOME.
Family Econ Review ARS 62-5: 22-23. Sept 1972.
A321.9 R31
Consumer economics, Costs, Foods.
Abstract: Cost of food at home, estimated for food plans at three cost levels, June, 1972, U.S. average.

12-73
THE COST OF MEATS AND MEAT ALTERNATES.
Betty Peterkin
Family Econ Review 10-11. Dec 1972.
A321.9 R31
Consumer education, Food cost analysis, Food substitutions, Meat.
Abstract: Dry beans and peanut butter were the most economical sources of protein according to this study made in August, 1972. Next, in order, were eggs, whole raw chicken, canned bean soup, beef liver, hamburger, tuna, American cheese, whole ham, round steak, frankfurters, rib roast of beef, pork sausage, bologna, and sliced bacon. Cost of 20 grams of protein ranged from $.06 for dried beans to $.52 for bacon.

13-73
THE COST OF MILK AND MILK PRODUCTS AS SOURCES OF CALCIUM.
Judy Chassy
Family Econ Review 12-15. Dec 1972.
A321.9 R31
Calcium, Food cost analysis, Milk, Milk products, Nutrient values.
Abstract: The most economical sources of calcium among milk products (at May, 1972, Washington, D.C. supermarket prices) were non-fat dry milk and evaporated milk, at $.03 and $.05, respectively, per calcium-equivalent portion. Most expensive was cream cheese at $.55. Whole fluid milk came in at $.07.

14-73
COST OF RAISING A CHILD.
Jean L Pennock
Family Econ Review 13-17. Mar 1970.
A321.9 R31
Child rearing practices, Consumer economics, Costs, Demography, Surveys.
Abstract: Bringing up a child in the United States can be an expensive proposition. This article enumerates the costs of rearing a child for the first 18 years in various regions of the U.S. Costs are broken down by food, clothing, housing, medical care, education, transportation, and other expenses.

15-73
DETERGENTS AND OUR WATER.
Harvey Alter
Family Econ Review 7-9. Jun 1971.
A321.9 R31
Detergents, Dishwashing, Pollution, Water.
Abstract: There has been much public concern in recent years over the effects of laundry detergents dumped into the nation's waterways. This article describes the action of phosphorous (which stimulates the growth of lower plant forms) and ABS surficants (that are only partially biodegraded in the ecosystem).

16-73
CONSUMER BEHAVIOR.
James F Engel, David T Kollat, Roger D Blackwell
New York, Holt, Rinehart and Winston 652 p. 1968.
HF5415.2.E5 F&N
Consumer economics, Cultural factors, Food preferences, Food selection, Management, Marketing, Merchandise information, Models, Purchasing.
Abstract: This is a scholarly work that describes and evaluates the extensive body of behavioral and marketing research re the consumer. The authors advance generalizations based on studies of consumerism and assess the marketing implications of the various processes and facets of consumer motivation and behavior.

17-73
ENRICHMENT FACTS FOR THE CONSUMER.
Patricia M Thomas
Family Econ Review 7-8. Jun 1972.
A321.9 R31
Consumer education, Enrichment, Enrichment agents, Labeling, Nutrient content determination, Nutrient values.
Abstract: This article tells the consumer how to shop for enriched products, what to look for on the label, and why enriched foods are a better buy than the same products not enriched.

18-73
FF INDUSTRY MUST GAIN CONSUMERS' CONFIDENCE IN N-UTRITION VALUES.
Quick Frozen Foods 34 (11): 45, 83. June 1972.
389.8 Q4
Consumer economics, Food industry, Frozen foods, Marketing, Nutrient values.
Abstract: Research directors of three food processing companies have called for new research data and an increased educational effort to alleviate consumer fears about the nutritional value and safety of frozen foods. One director noted that "we have been successful in producing a cookless, decent, convenient breakfast for hungry school children. Now we must give them nutritious hot meals." He went on to enumerate the advantages of pre-plated frozen foods for school lunches.

19-73
FACT OR FANCY?
J R Myers, A C Avery
Cooking for Profit 40 (246): 36,38. June 1971.
TX901.C6
Convenience foods.
Abstract: Twelve statements, frequently made about convenience foods, with explanation whether the statements are true or false.

20-73
FOOD PRODUCT DATING.
Family Econ Review 16-17. Sept 1971.
A321.9 R31
Consumer protection, Food standards and legislation, Labeling, Open dating.
Abstract: This article presents the pros and cons of open dating and discusses the question of what dates should be used.

21-73
FOOD RETAILERS HELP TEACH FOOD BUYING.
Priscilla G Bornmann
J Nutr Educ 5 (1): 21-23. Jan/Mar 1973.
TX341.J6
Consumer education, Extension education, Foods, Marketing, Retailing.
Abstract: This article describes how Kroger Stores in Georgia conducted five training sessions on food buying for aides from the Expanded Food and Nutrition Education Program. The sessions translated basic marketing principles, as they affect food prices, into axioms for thrifty food buying.

22-73
FOODSERVICE INDUSTRY MOUNTS CRUSADE TO CONSERVE NATURAL GAS.
Cooking for Profit 40 (248): 47-48. Aug 1971.
TX901.C6
Energy, Food service industry.
Abstract: A plea to conserve natural gas, an important fuel in the food service industry, together with a check list of ways in which natural gas may be saved.

23-73
BETTER LIVING THROUGH BETTER EATING.
Mary T Goodwin
Montgomery County, Maryland, Health Dept., Nutrition Services
Rockville, Md. 48 p. 1973.
TX765.G6 F&N
Consumer education, Food purchasing, Recipes.
Abstract: Today's shopper requires more knowledge, awareness, and skill than in the olden days. The proliferation of synthetic, fabricated fake foods, misleading claims of advertising, awakening to the importance of good nutrition, and soaring food prices, present challenges to the food shopper like never before. More interest is being focused on why we eat as well as what we eat. The purpose of this booklet is to provide some information on nutritious foods, how to shop for them, and prepare them. Suggestions are made for new adventures with wholesome foods. After the opening chapters on protein foods, inexpensive sources of protein, and how to get the best value when shopping, a large number of recipes are provided for making the most of these nutritious protein foods.

24-73
LABELS THAT TELL YOU SOMETHING.
J Home Econ 64 (4): 28-33. Apr 1972.
321.8 J82
Consumer economics, Consumer education, Food service industry, Labeling.
Abstract: Consumers want and need more information on food labels; they are no longer willing to select on the basis of manufacturer's advertisement and claims. Nutritional labeling should be included.

25-73
BUYING NUTRITION.
Maine, University, Cooperative Extension Service
Lucy F Shelve, Gene M West
Orono, Me. unp. 1962.
TX356.M3 F&N (Maine. University. Cooperative Extension service. Pamphlet 78)
Budgeting, Consumer education, Food purchasing, Food storage, Nutrition.
Abstract: This pamphlet provides basic food buying information for homemakers. The emphasis is on providing nutritious meals on a budget, what foods to buy, how to buy them, and how to store them prior to cooking.

26-73
MEAT PURCHASING (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 15 min. [n.d.].
TX356.M4 F&N AV
Food grades, Food purchasing, Food service training, Food yields, Meat, Specifications.
For use in Mastermatic projector.
Abstract: This training filmstrip provides a general explanation of the more important facets of meat purchasing, including inspection, grading, yield-grading, specifications, and purchasing procedures.

27-73
HOW AMERICANS USE THEIR DAIRY FOODS.
National Dairy Council
W T Butz
Chicago, Ill. 19 p. 1970.

TX377.M3 FEN
Food economics and consumption, Milk, Milk products, Statistical data.
Abstract: This booklet provides data on sales of dairy products, consumption and production in this and other countries, the quantities required to produce other dairy foods, and the contribution of milk products to the total national intake of nutrients.

28-73
NEW REGULATIONS ON "CENTS-OFF" PROMOTIONS.
Family Econ Review p. 15. Dec 1971.
A321.9 R31
Advertising, Consumer economics, Costs, Food and Drug Administration, Food standards and legislation, Labeling, Merchandising.
Abstract: This article explains the federal regulations governing the use of "cents-off," "introductory offer," and "economy size" claims on packages of food and nonfood household commodities.

29-73
NUTRITION EDUCATION: AN INTEGRAL PART OF CONSUMER EDUCATION.
Mary M Hill
Nutr Program News 1-4. May/Jun 1973.
1.982 A2N955
Consumer education, Dietary standards, Nutrition education.
Abstract: This issue presents information on the contents and approaches of nutrition education programs for consumers. The minimal level of nutrition knowledge is outlined, and the special needs of various age groups are described.

30-73
OPEN DATING.
T Halleran
Food Technol 25 (4): 29, 30, 33. Apr 1972.
389.8 F7398
Consumer economics, Consumer education, Consumer protection, Food packaging, Food standards and legislation, Labeling.
Abstract: The wave of consumer dissatisfaction, distrust and loss of confidence in the food industry which has led to the demand for open dating is discussed. Proposed open dating systems and the status of open dating legislation on the federal and state levels are reviewed. The article closes with an in-depth analysis of the benefits and detriments of open dating to the corporation and the consumer.

31-73
ORGANIC FOODS.
Cynthia Cromwell
Family Econ Review 3-5. Sept 1972.
A321.9 R31
Advertising, Consumer economics, Cost effectiveness, Food standards and legislation, Merchandising, Organic foods.
Abstract: This article discusses discrepancies in the labeling and merchandising of organic foods, and compares the costs of organic and non-organic foods.

32-73
PERCENT OF INCOME SPENT FOR FOOD: ESTIMATES FROM NATIONAL INCOME AND HOUSEHOLD SURVEY DATA.
Fredericka Burting, Corinne Le Bovit
Nat Food Situation NFS-137: 22-30. Aug 1971.
1.941 S2F73
Economic influences, Expenditures, Food economics and consumption, Surveys.
Abstract: Several sources of data used to derive the percentage of disposable income spent for food are compared and reasons for differences in concept and in procedure are examined. Data from different sources were adjusted for comparability. Percentages calculated from the adjusted data from the Consumer Expenditures Survey and the national income accounts were nearly the same; percentages calculated from the Household Food Consumption Surveys were much higher. CES data are more representative of a median family, while NIA data are useful as indicators of the trends for the national economy.

33-73
QUALITY ASSURANCE--TODAY & TOMORROW.
E M Mrak
Food Technol 24 (10): 44-47. Oct 1970.
389.8 F7398
Consumer education, Consumer protection, Food quality, Food standards and legislation, Measurement, Nutrition education, Safety.
Abstract: Although we have the best and safest food supply in the world, the U.S. is a nation of food neurotics. Consumers' concern regarding food safety and nutrition is increasing because the press reports only the negative side of food news, and because there is a lack of positive leadership in the food industry. To offer consumers assurances of the quality of our food supply today and tomorrow, the food industry must: develop foolproof protocols for the testing of safety; promote nutrition education; educate the consumer; be authentic in advertising; and study changing food patterns.

34-73
SELECTION OF FOODS (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX364.S4 FEN AV (Vocational Library: food management--preparing to cook series.)
Consumer education, Food selection, Foods instruction.
For use in a Technicolor cassette projector.
Abstract: This motion picture illustrates what should be considered when buying food and preparing to cook it. Food should be checked for (1) nutritional value and balance, (2) quality and freshness, and (3) cost of the food. Seasonal foods and preserved foods (canned and frozen) are also shown and the cost calculated by season and grade of food.

35-73
SIMULATION IS THE NAME OF THE GAME.
L Farris
J Home Econ 65 (2): 12-14. Feb 1973.
321.8 J82
Consumer education, Utilities.
Abstract: Consumer education program designed for low-income clients, and with particular emphasis on public utilities.

36-73
START NOW TO THINK METRIC.
M Warning
J Home Econ 64 (9): 18-21. Dec 1972.
321.8 J82
Consumer education, Metric system.
Abstract: Five stages of consumer education listed; reasons for conversion and legislative status are included.

37-73
THIS IS USDA'S CONSUMER & MARKETING SERVICE. Revised.
U.S., Consumer and Marketing Service
Washington, D.C. 30 p. illus. 1968.
TX356.U522 FEN
Consumer economics, Federal government, Food grades, Food programs, Food standards and legislation, Marketing.
Abstract: This booklet lists the programs and services available through the U.S. Department of Agriculture for farmers, consumers, marketers of food and farm products.

38-73
INSPECTION, LABELING, AND CARE OF MEAT AND POULTRY; A CONSUMER EDUCATION GUIDE.
U.S., Consumer and Marketing Service
Washington, D.C. 49 p. 1971.
TS1975.U5 FEN (U.S. Consumer and Marketing Service. Agriculture handbook 416)
Food grades, Food inspection regulations, Food preservation, Food standards and legislation, Meat, Poultry, Sanitation, Storage, Teaching guides.
Abstract: The objectives of this booklet are to develop an understanding of: meat and poultry inspection programs, their history, coverage and importance to consumers; the U.S. Department of Agriculture's labeling and standards program and how consumer's can use labels in deciding what to buy; and the care necessary to keep meat and poultry products wholesome after they leave the store.

39-73
FOOD - THE YEARBOOK OF AGRICULTURE 1959.
U.S., Dept. of Agriculture
Washington, D.C. 736 p. 1959.
S21.A35 1959 FEN
Costs, Dietary standards, Food preparation, Food quality, Foods, Foods instruction, Health, Nutrients, Nutrition education.
Abstract: This yearbook is a collection of writings on the subject of food. Most chapters are directed to the housewife, but many also concern students, farmers, teachers, food service administrators and technicians. Topics covered are (1) nutrients, (2) health, (3) food allowances, (4) food needs for specific situations, (5) food quality, (6) food preparation and costs, (7) food trends, (8) education about food, and (9) feeding great numbers of people.

40-73
HOW TO BUY POULTRY; COMO COMPAR LAS AVES CORRAL . Spanish ed. (SPA)
U.S., Dept. of Agriculture
Washington, G.P.O. Dec 1972.
TX356.U523 FEN (U.S. Agricultural Marketing Service. Home and garden bulletin no. 157-S)
Consumer education, Cooking instruction, Food classification, Poultry, Storage.
Extract: Knowing quality grades for poultry and the class (age) of chickens, turkeys, and other poultry can help consumers make better choices at the supermarket. The pamphlet also gives tips on storing and cooking poultry.

41-73
GUIDE TO FEDERAL CONSUMER SERVICES.
U.S., Office of Consumer Affairs
Washington, D.C. 181. 1971.
TX335.U5 FEN
Consumer economics, Consumer education, Federal government, Guides.
Abstract: This guidebook in intended to inform people of the vast array of consumer services offered by the Federal government. Among these are environmental and consumer product information programs, toy safety, nutrition, credit abuses, food and drug inspection and control. Many other services are discussed, telling the consumer what these services are and where

42-73

he can obtain them.

42-73
UNIT PRICING AND OPEN DATING.
Eileen F Taylor
Family Econ Review 3-6. Jun 1972.
A321.9 R31
Consumer education, Consumer protection, Merchandising, Open dating, Unit pricing.
Abstract: This article explains (1) unit pricing and how it helps the consumer select the best buy, and (2) open dating and the significance of pack dates, pull dates, quality assurance dates, and expiration dates.

43-73
NECTARINES: FRUIT & VEGETABLE FACTS & POINTERS. 3d ed.
United Fresh Fruit and Vegetable Association
R A Seelig
Washington, D.C. 12 p. 1971.
HD9259.N4U5 F&N (United Fresh Fruit and Vegetable Association. Fruit and vegetable facts and pointers)
Agriculture, Food economics and consumption, Fruits, History, Marketing, Nectarines, Stone fruits.
Extract: This report deals with marketing fresh nectarines and related subjects: botany, geography and climate, history, uses, production, value, marketing season, sources of supply by months, starting dates for harvest, varieties, growing, containers and packing, transportation, storage and temperature, standards, marketing order, quality from consumer viewpoint, prices, retailing, selling words and phrases, composition and nutritional value, and references.

44-73
SELECTION AND CARE OF FRESH FRUITS AND VEGETABLES: A CONSUMER'S GUIDE.
United Fresh Fruit and Vegetable Association
R A Seelig
Washington, D.C. 40 p. illus. 1971.
TX391.U5 F&N
Consumer education, Food selection, Fresh foods, Fruits, Storage, Vegetables.
Abstract: This consumer's guide covers the selection and care of eighty-six different commodities, from anise to watercress. A few general principles applicable to most vegetable foods are also included.

45-73
WHAT THE CONSUMER EXPECTS OF QUALITY ASSURANCE.
P R Hitt
Food Technol 24 (10): 56, 59. Oct 1970.
389.8 F7398
Consumer economics, Consumer education, Consumer protection, Food quality, Food standards and legislation, Marketing.
Abstract: The consumer expects quality assurance to insure for him a product he can trust. This expectation is being demanded by more and more consumers in louder and louder voices. The steps government consumer-protection agencies are taking to assure that the consumer gets what he wants are discussed. These steps are: promoting consumer education; stimulating greater responsibility on the part of businessmen; and promulgating consumer-protection legislation.

## Nutritional Science and Nutrition Education

EATING AND AGING.
Lillian E Troll
J Am Diet Assoc 59 (5): 456-459. Nov 1971.
389.8 AM34
Elderly (65 + years), Nutrition, Sociology, Therapeutic and special diets.
Abstract: The dilemma in considering the nutrition of the elderly involves what has probably been a life-long satisfactory way of eating on one hand and on the other, the inevitable physical and social changes of aging which change former good things to contraindicated status. Some of the contradictory "facts" of the matter should and can be reconciled, as the author explains.

46-73
"TALK-INS"--SUMMARY OF GROUP REPORTS: ROLE OF THE SCHOOLFOOD SERVICE IN NUTRITION EDUCATION.
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 76-79. July 12/24, 1971.
LB3479.U5K3 F&N
Food service supervisors, Nutrition education, School food service.
Abstract: This section of the proceedings covers "talk-ins" held during the seminar. Participants were divided into groups for discussion to gain insight into the role of the school food service and in particular the food supervisor in nutrition education. Questions relating to this objectivewere discussed and pertinent points from the discussions are included.

47-73
ARA SELLS A 'RAINBOW' LUNCH.
M B Crimmins
Sch Foodserv J 26 (8): 89-90. Sep 1972.
389.8 SCH6
Food service management, Nutrition education, School food service, School lunch programs, Secondary education.
Abstract: Poor nutrition education, and smaller type A lunch selection in the secondary schools is a problem for school food service managers. One plan devised to overcome this is the Rainbow Lunch. The ARA Rainbow System uses for colors to identify major parts of a type A lunch: red, protein; green, fruits/vegetables; yellow, fruits/vegetables providing high sources of vitamin C, and blue, milk.

48-73
ASBO RESOLUTION AFFIRMS DEDICATION TO EDUCATIONAL AND FOOD SERVICE NEEDS OF STUDENTS.
American School Food Service Association
Sch Lunch J 24 (2): 80. Feb 1970.
389.8 SCH6
Budgets, Children, Education, Nutrition, School food service.
Abstract: Resume of presentation made at the organization's meeting, Detroit, Aug. 7, 1969, affirming dedication to student needs in education and food service.

49-73
ACCURACY OF 24-HR. RECALLS OF YOUNG CHILDREN.
Lillian Emmons, Marian Hayes
J Am Diet Assoc 62 (4): 409-415. Apr 1973.
389.8 AM34
Children, Dietary study methods, Evaluation, Recall.
Abstract: Children, grades 1 through 4, were asked to make 24-hr. recalls of their food intake, and mothers of the same children were asked to recall their children's diets for the same period. The majority of mothers and children listed each food group the same number of times. The children's recalls of school lunches were checked against food known to have been eaten. Their ability to recall correctly improved with age. First graders recalled an average of 60.5 per cent of the foods and pupils in grade 4, an average of 80.6 per cent.

50-73
ACTION ON TEENAGE NUTRITION.
Joanne Pearson
Nutr Program News 4 p. Jan/Feb 1973.
1.982 A2N955
Adolescents (12-19 years), Conferences, Florida, Georgia, Nutrition education, Texas.
Abstract: The Interagency Committee on Nutrition Education sponsored a program on adolescent nutrition at the 1972 annual meeting of the American Dietetic Association. The focus of the program was on teenage nutrition activities in Georgia, Florida, and Texas. Speakers from each state outlined their efforts.

51-73
ADVANCES IN FOOD RESEARCH: VOLUME 18.
C O Chichester, E M Mark, G F Stewart
New York, Academic Press 322 p. 1970.
TX537.A5 F&N
Ascorbic acid, Bacteria, Fish, Flavor, Food processing, Food science, Meat, Proteins, Toxic animals.
Abstract: This volume includes articles on meat flavor, microbial sources of protein, toxins from fish and other marine organisms, flat sour bacteria, and food processing with added ascorbic acid.

52-73
ADVENTURES IN NUTRITION EDUCATION RESOURCES NO. 1 -- NUTRITION EDUCATION RESOURCE MATERIALS PRESENTATION WITH EMPHASIS GIVEN TO THE ROLE OF THE SCHOOL FOOD SERVICE.
Jean Kendrick
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 121-124. July 18/28, 1971.
LB3479.U5 F&N
Nutrition education, School food service.
Abstract: This presentation discusses nutrition education resource materials used for four different purposes: 1)to enhance a teacher's knowledge of nutrition education 2)to coordinate resources for a multifacited approach, to emphesize good nutrition through the presentation of deficiency diseases and 4)to relate the school food service to a total nutrition program.

53-73
THE GOOD FOODS BOOK.
Alaska Area Native Health Service, Nutrition & Dietetics Branch
Anchorage, Alaska 28 p. illus. 1972.
LB1587.N8A4 F&N
Elementary education, Instructional materials, Nutrition education, Workbooks
Abstract: This is a coloring book designed to teach children about the four food groups - meat, milk, bread and cereals, and fruits and vegetables. Well-known food items from each group are pictured, along with a line or two of information

about cooking and nutritive value.

54-73
ALCOHOLIC MALNUTRITION (SLIDES); NUTRITION TODAY; TEACHING AID NUMBER 9. DISTRIBUTED BY NUTRITION TODAY, WASHINGTON, DC.
Frank L Iber
Nutrition Today
Washington, Nutrition Today 16 slides, 2" x 2", color. 1971.
RC620.5.A4 FEN AV (Nutrition Today; teaching aid number 9)
Alcoholic beverages, Alcoholism, Instructional aids, Malnutrition, Nutrition education.
Kit includes: 16 slides and 6 syllabuses.
Abstract: "Never take more than a liter of wine a day" is a rule promulgated by the French Academy of Medicine. A liter of wine contains about all the ethyl alcohol a man's liver can metabolize in a day. More than a liter leads to an accumulation of alcohol in in the blood and the tissues and thus to inebriation. Chronic inebriation can lead to alcoholism. The author traces the nutritional effects of alcohol, both direct and indirect, and the diet therapy needed in the treatment of alcoholic malnutrition.

55-73
ALEXANDER'S BREAKFAST SECRET (FILMSTRIP); MADE BY INSTRUCTIONAL DYNAMICS, INC. DISTRIBUTED BY CEREAL INSTITUTE.
Cereal Institute, Inc.
Chicago, Instructional Dynamics 1 filmstrip, 51 Fr., col, 35mm and phonodisc: 33 1/3 rpm. 1971.
TX364.A4 FEN AV
Breakfast, Elementary education, Meal patterns, Nutrition education.
With an additional activity record having three songs on one side and a sound discrimination game on the other; five duplicating masters for activity sheets; and a twelve page teacher's guide.
Abstract: This is a nutrition learning kit for pre-primary and primary students, featuring Alexander, a talking dog. It is designed to help students understand and explain the importance of a good breakfast; identify foods appropriate to a good breakfast; recognize and identify common morning and breakfast sounds; and understand that breakfast cereals are made from grains.

56-73
ALL CALORIES DON'T COUNT - PERHAPS.
George E Schauf
Nutr Today 6 (5): 16, 21-24. Sept/Oct 1971.
RA784.N5
Caloric values, Therapeutic and special diets, Weight control.
Abstract: The author feels that most weight-reduction diets fail because they require the indiscriminate curtailment of calories. He concludes that: "It seems more logical to consider those factors involved in fat production and fat loss as the basic fundamental principles on which to base the treatment of obesity than to retain the time-worn principle of energy input versus energy output.".

57-73
THE ALLURE OF FOOD CULTS AND NUTRITION QUACKERY.
Hilde Bruch
J Am Diet Assoc 57 (4): 316-320. Oct 1970.
389.8 AM34
Attitudes, Food beliefs, Food fads, Food habits, Food misinformation, Food quackery.
Abstract: The allure of quackery and cults has such complex and deep-reaching roots that it is impossible to discuss more than a few general points in a brief paper. The question of why people turn to quackery instead of to the legitimate health profession can also not be understood in isolation. It is not sufficient, as is frequently done, to denounce the victims of quackery as uneducated, ignorant, superstitious, and gullible, as seekers of magical cures who want something for nothing in a quick and easy way. All these features play a role, but focusing on them alone offers no basis for correcting the state of affairs. Such behavior, unreasonable and wasteful as it appears to be, must also be listened to for the message it conveys, namely, that in some important aspects, our rational scientific approach fails to fulfill the desperate needs of suffering people, and it is to these needs that quacks and cultists address themselves.

58-73
FOOD: PROTEINS FOR HUMANS.
Aaron M Altschul
Washington, D.C., ACS 14 p. 1969.
TX353.A55 FEN
Developing nations, Food economics and consumption, Food supply, Food technology, Malnutrition, Proteins, Synthetic foods.
Abstract: In this article the author discusses the 3 main effects of overpopulation and poverty on protein intake and food consumption in general: (1) Inability to buy enough food; (2) Inability to buy food of adequate quality; (3) Inability to select food of adequate aesthetic quality. The impact of food technology on the alleviation of hunger, especially in developing nations, is discussed in detail. The author points out the need for protein foods, the kinds of protein foods presently available, and potential sources of protein for future human consumption.

59-73
AMERICAN SCHOOL FOOD SERVICE ASSOCIATION BLUEPRINT FOR SCHOOL FOOD SERVICE AND NUTRITION EDUCATION.
American School Food Service Association
Sch Lunch J 24 (2): 54-56. Feb 1970.
389.8 SCH6
Nutrition education, School food service.
Abstract: Outlook based on educational potential of proper school nutrition programs, with goals for 1971, 1975, and 1980.

60-73
NUTRITION FOR ATHLETES: A HANDBOOK FOR COACHES.
American Association for Health, Physical Education, and Recreation
Washington, D.C. 56 p. 1971.
TX361.A8A4 FEN
Adolescents (12-19 years), Dietary standards, Dietary supplements, Diets for athletes, Hygiene, Nutrition, Nutrition education, Physical education, Teaching guides.
Abstract: This handbook is written for athletic coaches and others who provide nutritional information and guidance to young athletes. The purpose of the handbook is twofold: to review briefly the content of a good basic diet, which should be the foundation of all eating patterns, and to analyze, in particular, current theories and practices as they relate to nutrition and athletic performance. Application is made here largely to the teenage period, a wide span which covers junior and senior high school and the early college years. However, general principles are relevant beyond the teens as well. Contents of the handbook appear under four major subject groupings: basic nutritional needs of teenage athletes; with accompanying dietary recommendations, general considerations of nutrition and diet during periods of athletic training; special problems relating to eating and drinking before, during, and after athletic events, and examination and evaluation of nutritional claims made for dietary supplements which are promoted for the use of athletes.

61-73
DUDLEY THE DRAGON.
American Dental Association
Chicago, Ill. 15 p. illus. 1971.
RK61.A4 FEN
Cartoons, Dental health, Elementary education, Health education.
Abstract: This is a cartoon story designed to teach children about good dental care. It tells of Dudley, a dragon who doesn't take care of his teeth, and how a schoolboy named Howie teaches him to brush his teeth and eat the right foods. As a result, Dudley the Dragon begins proselytizing about good dental habits, and peoples from round about come flocking to his cave to learn from him how to take care of their teeth.

62-73
EXERCISE TESTING AND TRAINING OF APPARENTLY HEALTHY INDIVIDUALS: A HANDBOOK FOR PHYSICIANS.
American Heart Association
New York 40 p. 1972.
RA781.A4 FEN
Cardiovascular disorders, Clinical diagnosis, Health, Hygiene, Testing.
Abstract: This handbook, prepared by a group of physicians, was produced at the invitation of the American Heart Association's Central Committee for Medical and Community Programs. It is offered as an aid to the physician whose patient asks for medical advice before beginning a regular program of exercise. Realistic guidelines are given for exercise testing and prescribing among apparently healthy persons. Means are suggested for deriving maximal benefit from physical activity programs and for minimizing the hazards associated with inappropriate increases in activity.

63-73
NUTRITION/CARDIOVASCULAR REVIEWS, 1970-1971.
American Heart Association
N.p. 96 p. 1972.
RC682.A4 FEN
Bibliographies, Cardiovascular disorders, Dietary surveys, Literature reviews, Metabolic studies, Nutrition, Research, Therapeutic and special diets.
Abstract: This annotated bibliography is a review of current professional literature directly related to nutrition and heart disease for the year of 1970-1971. The abstracts are of articles of particular interest to nutritionists working in heart disease control. They cover not only the medical field, but also new developments reported in food production, food service, and in government.

64-73
HANDBOOK OF NUTRITION; A SYMPOSIUM PREPARED UNDER THE AUSPICES OF THE COUNCIL ON FOODS AND NUTRITION OF THE AMERICAN MEDICAL ASSOCIATION. 2d ed.
American Medical Association, Council on Foods and Nutrition
Chicago, Ill. 717 p. 1951.
QP141.A64 FEN
Deficiency diseases and disorders, Dietary standards, Nutrient values, Nutrients, Nutrition.
Abstract: This handbook is a symposium by leading authorities in the field of nutrition. Articles are grouped in four sections--(1) individual nutrients, (2) nutritional needs, (3) nutritional deficiencies, and (4) foods and their nutritional

65-73

qualities.

65-73
ANIMAL PROTEIN--KEYSTONE OF FOODS.
E F Cox, E F Binkerd, T P Crigler
Food Technol 25 (8): 50-54. Aug 1971.
389.8 F7398
Animal sources of foods, Food beliefs, Food consumption, Food preferences, Nutrient values, Protein foods, Proteins, Textured vegetable proteins.
Abstract: Current and future animal protein food consumption patterns; the nutritional value of animal protein; religious beliefs affecting consumption of animal foods; and the future needs for fortifying animal protein with non-animal protein and fortifying non-animal protein with animal protein are discussed.

66-73
AN ANTHROPOLOGIST VIEWS THE NUTRITION PROFESSIONS.
Hermann K Bleibtreu
J Nutr Educ 5(1): 11-13. Jan/Mar 1973.
TX341.J6
Behavior change, Cultural factors, Dietitians, Food habits, Nutrition, Nutrition education, Occupational home economics, Social crises, Work attitudes.
Abstract: The author outlines the anthropological approach to food habits and nutrition, and then expands his approach into an analysis of the nutrition and dietetic professions. He feels that American nutritionists are over-organized and underdirected. Their typical response to a crisis is "more laws, more associations, more programs, more guidelines, more committees, and, alas, more meetings." Meanwhile the hungry stay hungry. He encourages nutritionists and dietitians to "shake off the all-female, home economics, underdog image," to stop regarding themselves as subservient auxiliaries of the medical and other male-dominated professions, and to attack malnutrition socially and politically at the grass roots level, rather than retreating into science and bureaucracy.

67-73
THE APPLICATION OF NUTRITION INFORMATION TO PERSONS TRAINED IN FOOD SERVICE WHO DO NOT HAVE A DIETITIAN AS A CONTINUOUS RESOURCE OF NUTRITION INFORMATION.
A Olivier
J Can Diet Assoc 32 (4): 206-209. Dec 1971.
389.9 C1632
Dietitians, Educational programs, Food service workers, Nutrition.
Abstract: A dietician's experiences in supervising, training and consulting food service workers in a group of small hospitals for which she was a consultant. Describes educational programs and methods of communication used in gaining confidence of the workers and broadening their outlook.

68-73
APPLYING LEARNING THEORY IN TEACHING NUTRITION.
Elizabeth R Mills
J Nutr Educ 4(3): 106-107. Summer 1972.
TX341.J6
Activity learning, Behavior change, Food habits, Higher education, Nutrition education.
Abstract: This article presents a description of an individual teaching experience in which each student selects a person (as subject) who has poor food habits and teaches that person for a period of three weeks in effort to improve food intake.

69-73
NUTRITION II: BASIC INFORMATION IN NUTRITION.
Arizona, Dept. of Public Instruction, School Lunch Division
Phoenix unp. [n.d.].
QP141.A7 F&N
Body temperature, Deficiency diseases and disorders, Energy, Metabolism, Minerals, Nutrition, Proteins, Vitamins, Water.
Abstract: This publication outlines basic nutrition information, covering the various nutrients, how they are obtained, what they do, and how deficiencies and excesses can affect health. Also included is a brief history of energy metabolism research.

70-73
ASSAYING THE AVAILIBILITY OF IRON - TECHNIQUES, INTERPRETATIONS, AND USEFULNESS OF THE DATA.
Franklin C Bing
J Am Diet Assoc 60 (2): 114-121. Feb 1972.
389.8 AM34
Analytical methods, Food analysis, Iron, Nutrient content determination.
Abstract: The author points out that there is disagreement about the best food sources of iron and about the best iron compounds for use in fortifying food. A good bioassay method for the availability of iron should aid in reaching the answers on these practical matters. A new animal assay method now gaining acceptance gives values which are low for hitherto highly regarded food sources of iron. Low ratings are also assigned important iron salts. On critical examination, older assay methods, which gave higher values, appear to be more reliable, but tend to be ignored. This author recommends that until the discrepancies can be studied, educators might well hold fast to the teachings of the thirties about human requirements for iron and good food sources for use in meeting them.

71-73
ATTITUDES OF AIDES AND CLIENTS IN THE EXPANDED NUTRITION PROGRAM.
K Pritchard, M R Hall
J Home Econ 63 (7): 545-548. Oct 1971.
321.8 J82
Consumer economics, Food preparation, Home economics education, Home economics teachers, Nutrition education, Teacher aides.
Abstract: Work-oriented attitudes of home economic aides and low-income clients to aides showed that both benefited from expanded nutrition program.

72-73
VITAMIN E: YOUR KEY TO A HEALTHY HEART.
Herbert Bailey
New York, ARC Books 203 p. 1970.
RM666.T6583 F&N
Cardiovascular disorders, Deficiency diseases and disorders, Therapeutic and special diets, Vitamin E.
Abstract: This is the story of vitamin E written partially through the personal scientific and bodily experience of the author. The author pleads for the acceptance of vitamin E as treatment for cardiovascular disorders, and backs up his pleading with clinical, scientific evidence.

73-73
A BALANCED DIET (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX364.B34 F&N AV (Vocational Library: food management--food for health series)
Dietary standards, Food guides, Health education, Nutrition education.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the importance of a balanced diet to the maintenance of good health.

74-73
BALANCED NUTRITION THROUGH FOOD PROCESSOR PRACTICE OF NUTRIFICATION: MODEL EXPERIFNCE IN SCHOOL FOOD SERVICE.
P A Lachance, R B Moskowitz, H H Winawer
Food Technol 26 (6): 30, 32, 33, 34, 36, 40. Jun 1972.
389.8 F7398
Food processing, Food service management, Nutrient values, School lunch programs.
Abstract: With the cooperation of 80 food processors, Rutgers has demonstrated, on a model basis, that the nutritional effectiveness of school feeding programs can be enchanced. This is accomplished through attention to: child tested food acceptance; selected micronutrient additions (nutrification) vis-a-vis an RDA goal to promote nutritional balance within and between food products; and, increased convenience through simplified food service techniques.

75-73
THE DEVELOPMENT OF THREE INSTRUMENTS TO ASSESS FORCES BEHIND FOOD HABITS AND METHODS OF CHANGE.
Helen Frances Barbour
N.p. 160 p. 1973.
HQ784.E383 F&N
Behavior change, Children, Disadvantaged youth, Food habits, Low income groups, Psychology, Research methodology, Value system.
Abstract: This study was undertaken to investigate the food related values of mothers in low-income families as a basis for arriving at implications for university food and nutrition curricula. Using an interview technique the values of economy, health, work efficiency, family life, education, and friendship were tested on 42 mothers in Stillwater, Oklahoma. It was concluded that since family life ranked highest on the value scales, low-income mothers are most interested in relating to members of their family. It would thus appear that effective nutrition education should emphasize this value to motivate low-income mothers to change to nutritionally better food habits.

76-73
BASAL METABOLIC RATE OF WOMEN - AN APPRAISAL.
Doris Elliot Fulton
J Am Diet Assoc 61 (5): 516-520. Nov 1972.
389.8 AM34
Basal Metabolic Rate (BMR), Females, Metabolic studies.
Abstract: Results of 499 basal metabolism tests on sixty women, eighteen to seventy-four years of age, are reported. Compared with Mayo Foundation standards, 95 per cent of the tests were negative, a finding in agreement with other reports. If test results were raised 10 per cent, nearly all would have been within acceptable limits of normal variation; raising results 15 per cent would include 99 per cent of the tests, and 94 per cent would fall with the +10 or -15 per cent limit.

77-73
BASIC HUMAN NUTRITION AND THE RDA.
Paul A Lachance
Food Prod Dev 6(8): 64-68. Dec/Jan 1973.
HD9000.1.F64 (Nutrition for food executives: third in a series)
Food intake, Food preferences, Food standards and legislation,

Labeling, Nutrient values, Nutrition, Recommended Dietary Allowances.

Abstract: This article notes that eating food and gaining nutrients are not the same thing. Food intake and taste preferences are closely tied to traditions, desires, and other factors having nothing to do with hunger. The author explains the concepts behind setting up the RDA system and shows how the RDA figures are used to calculate nutritive value.

78-73
BASIC VALUES IN NUTRITION: PART I: MILK AND MEAT GROUP (TRANSPARENCIES).
Margaret Mary Clarke
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 20 transparencies, color, 8 1/2 x 11. 1971.
TX364.B3 FEN AV
Food preparation, Food purchasing, Food storage, Food substitutions, Meat, Milk, Milk products, Nutrition education.
For use with overhead projector. Includes a teacher's guide.
Abstract: This collection of transparencies deals with the physiological aspects of meat and milk consumption. Meat and milk substitutes are explained, and instruction is given on the buying, preparation, and storage of milk and meat products.

79-73
BASIC VALUES IN NUTRITION: PART II: VEGETABLE-FRUIT GROUP (TRANSPARENCIES).
Margaret Mary Clarke
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 20 transparencies, color, 8 1/2 x 11. 1971.
TX364.B32 FEN AV
Food preparation, Food purchasing, Food storage, Food substitutions, Fruits, Nutrition education, Vegetables.
For use with overhead projector. Includes a teacher's guide.
Abstract: This collection of transparencies deals with the physiological aspects of fruit and vegetable consumption. Fruit and vegetable substitutes are explained, and instruction is given on the buying, preparation, and storage of fruit and vegetable products.

80-73
BASIC VALUES IN NUTRITION: PART III: BREAD-CEREAL GROUP (TRANSPARENCIES).
Margaret Mary Clarke
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 20 transparencies, color, 8 1/2 x 11. 1971.
TX364.B322 FEN AV
Breads, Food preparation, Food purchasing, Food storage, Grain products, Nutrition education.
For use with overhead projector. Includes a teacher's guide.
Abstract: This collection of transparencies deals with the physiological aspects of bread and cereal consumption. Bread and cereal substitutes are explained, and instruction is given on the buying, preparation, and storage of bread and cereal products.

81-73
DIETARY LEVELS FOR TRI-CITY ELEMENTARY SCHOOL CHILDREN.
Battelle Memorial Institute, Pacific Northwest Laboratory
J K Soldat, J F Honstead
Richland, Wash. 19 p. 1965.
TX361C5.S32 FEN
Children, Diet information, Food consumption, Radiation biology, Washington (State).
National Technical Information Service reprint BNWL CC 1565.
Extract: As part of the study of Mechanisms of Environmental Exposure for the Division of Production of the Atomic Energy Commission, a program is underway to investigate dietary pathways affecting school-age children. The program is conducted in cooperation with school systems in the Tri-City Area. Primarily "elementary school" children are approached with this study, including ages 5 through 12. A much smaller number of children aged 13 and 14 have also been contacted in the course of this study. The research includes measurements of the body burdens of radioactive materials in children and a study of the children's diets. This report presents a partial compilation of the dietary levels obtained for children of different ages. These data are tabulated here for reference purposes.

82-73
BE CREATIVE IN NUTRITION EDUCATION.
Hazel Fox
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 124-126. July 12/23, 1971.
LB3479.U5A3 FEN
Behavior change, Nutrition education.
Abstract: This paper discusses the teaching of nutrition education for behavioral change. The slowness of people to change their eating habits and the realization that facts do not necessarily alter behavior are emphasized. Because the present goal is to change food behavior in a desirable manner. The emphasis in nutrition education is shifting from dull recitations of facts to newer and more creative avenu es.

83-73
NUTRITION: A COMPREHENSIVE TREATISE.
George H Beaton, Earle Willard McHenry
New York, Academic Press 3 v. (1447 p.). 1964.
TX353.B4 FEN
Age groups, Analytical methods, Dietary standards, Food intake, Food selection, Malnutrition, Nutrition, Nutritional status, Therapeutic and special diets.
Abstract: This work in three volumes presents an up-to-date review of knowledge in human nutrition. Authors who submitted chapters review their subjects critically and relate the knowledge available from all sources to the utilization and requirements of nutrients by the human. The treatise is not intended as a textbook, but for the person already familiar with the subject. This treatise presents the fundamental knowledge of human nutrition along with a consideration of the problems inherent in the interpretation and application of this knowledge. Volume One and the first half of Volume Two are devoted to discussions of the metabolism, requirement, and manifestations of deficiency of the individual nutrients. In Volume Two, the philosophy of dietary standards is discussed. A comprehensive discussion of the causes and prevention of malnutrition is also included. Volume Three begins with a review of the methods of appraisal of nutritional status--dietary, biochemical, and clinical, and discusses the application of basic knowledge to particular areas of nutrition - maternal, infant, childhood, geriatric, and therapeutic.

84-73
BEEF COOKING RATES AND LOSSES - EFFECT ON FAT CONTENT.
Kaye Funk, Mary A Boyle
J Am Diet Assoc 61 (4): 404-407. Oct 1972.
389.8 AM34
Analytical methods, Cooking, Fats and oils, Food analysis, Meat.
Abstract: Meat cylinders of ground beef of known fat content were cooked at three temperatures to determine the effect of fat on cooking rates and drip losses. Cooking rates increased with oven temperature. Total and volatile losses decreased as fat content increased, but increased as oven temperature decreased.

85-73
THE BEGINNING OF LIFE (FILMSTRIP): HOW A BABY DEVELOPS BEFORE BIRTH. VITAMIN INFORMATION BUREAU. PRODUCED BY AUDIO-VISUAL SCHOOL SERVICE.
Vitamin Information Bureau
New York, Audio-visual School Service 1 filmstrip, 44 Fr., si, 35mm, col. 1971.
QP141.B4 FEN AV
Dietary standards, Embryology, Food guides, Nutrition education, Pregnancy diets.
With filmstrip commentary booklet titled: The beginning of life; how a baby develops before birth and a full-color wall chart titled: Prenatal nutrition; vitamins and minerals at the start of life.
Abstract: Most people are at least somewhat aware of nutritional requirements for health, but few are aware of the nutritional requirements during prenatal life. This filmstrip graphically illustrates how the fertilized ovum develops, how vitamins influence tissue growth and differentiation, why vitamins are needed to produce energy, how the mother's food choice affects the fetus's growth and development, and how certain minerals play a part in forming red blood cells, bones, and teeth.

86-73
BEHAVIOR MODIFICATION IN A SELF-HELP GROUP - A PILOT STUDY.
Henry A Jordan, Leonard S Levitz
J Am Diet Assoc 62 (1): 27-29. Jan 1973.
389.8 AM34
Behavior change, Food habits, Group dynamics, Motivation, Obesity, Psychology, Weight control.
Abstract: The effectiveness of behavior modification techniques in achieving weight reduction in a self-help group led by a lay leader with minimal training was monitored. Records were kept for an initial period of twelve weeks, during which only the group's social pressure was used. Weight loss for ten subjects averaged 3 lb. During the next twelve weeks (after the leader had received training), behavior modification techniques were used; the average weight loss was 10 lb. The leader was absent for four of the following twelve weeks, and the average loss fell back to that of the social pressure period, i.e. 3 lb. Further studies are needed to determine whether the success of the first behavior modification period was due to the technique or the novelty of a new program.

87-73
BEHAVIOR THERAPY IN TREATING OBESITY.
Leonard S Levitz
J Am Diet Assoc 62 (1): 22-26. Jan 1973.
389.8 AM34
Behavior change, Food habits, Obesity, Psychology, Weight control.
Abstract: A possible avenue for treatment of obesity involves behavior therapy, i.e., the changing of behavior revolving around eating. By abstracting effective clinical techniques from general psychologic principles, clients have successfully abandoned maladaptive food patterns and substituted more appropriate behavior. A functional analysis of the client's food habits is first needed for the therapist to understand the situational and temporal cues which occasion eating. Thereaf-

88-73

ter, techniques may be suggested for altering eating behavior, such as ways to change the stimuli which have triggered eating, programming incompatible (with eating) behaviors, and offering reinforcers to desired new habits through contingency contracts. Cooperation by family members is also important in a behavioral therapy approach, in view of the emotional aspects involved.

88-73
BEHAVIORAL AND METABOLIC CONSEQUENCES OF WEIGHT REDUCTION.
Joel Grinker
J Am Diet Assoc 52 (1): 30-34. Jan 1973.
389.8 A934
Age groups, Behavior change, Body composition, Guidance, Metabolic studies, Obesity, Psychology, Weight control.
Abstract: Persons with juvenile-onset obesity (prior to age twelve) have a marked increase in number of fat cells over those of normal-weight persons. Those who develop obesity after age nineteen, however, tend to have a normal number, but an enlarged cell size. In behavioral studies of both types of obesity during weight reduction, hospitalized juvenile-onset patients were more anxious, depressed, and distrustful, were more inaccurate in time perception, and had misperceptions of their body image (overestimation of size) and of the size of food pictures (underestimation continuing during maintenance diets). The author suggests that treatment should be tailored to age at onset of obesity. Nutritional counseling may be adequate for adult-onset obese persons.

89-73
THE BEHAVIORAL CYBERNETIC COMPONENTS OF HUMAN NUTRITION.
Karl U Smith
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 57. July 19/30, 1971.
LB3479.U5M5 F&N
Energy, Nutrition.
Abstract: This paper discusses the behavioral cybernetic components of human nutrition. Relationships of behavior, energy regulation, and nutrition including feedback mechanisms and emotional and social factors are presented.

90-73
DIETETIC FOODS.
A E Bender
New York, Chemical Publishing Co., Inc. 286 p. 1967.
RM216.B4 F&N
Diabetes mellitus, Dietary standards, Dietetics, Metabolic disorders, Phenylketonuria, Protein modifications, Therapeutic and special diets, Vitamins, Weight control.
Abstract: The author surveys the entire field of dietetic foods, dietary requirements, and diet therapy. Such areas as deficiency diseases, metabolism, sodium content, energy, vitamins, and proteins are discussed in their chemical, physiological and therapeutic aspects. The book is augmented by a medical glossary, plus tables and charts of chemical structures.

91-73
THE BIG DINNER TABLE (MOTION PICTURE): PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DIARY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 reel, 16mm, sd, col, 10 min, 1965.
TX364.B52 F&N AV
Food groups, Food habits, Nutrition education.
Includes teacher's guide. Also available in videocassette.
Abstract: This film explains growth in terms of cell division and the role food plays as the source of energy for that growth. Emphasis is placed on dairy products as a source of protein, calcium, and vitamins. However, foods from the bread and cereal group, the meat and fish.

92-73
THE BIG DINNER TABLE (VIDEOCASSETTE): PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 videocassette, sd, col, 12 min, 3/4", 1968.
TX364.B5 F&N AV
Food groups, Food habits, Nutrition education.
For use in videocassette player. Includes teacher's guide.
Abstract: This videotape explains growth in terms of cell division and the role food plays as the source of energy for that growth. Emphasis is placed on dairy products as a source of protein, calcium, and vitamins. However, foods from the bread and cereal group, the meat and fish group, and the vegetable and fruit group are shown, and it is pointed out that a good diet includes foods from each group.

93-73
BIG IDEAS IN NUTRITION EDUCATION.
E Parker
Sch Lunch J 25 (4): 34-36. Apr 1971.
389.8 SCH6
Nutrition education, School children (6-11 years), Teaching methods, Workshops.
Abstract: Teacher training for improved nutrition education in school children. Results shown in the school lunch room, where fruits and vegetables waste decreased.

94-73
DISADVANTAGED CHILDREN: HEALTH, NUTRITION AND SCHOOL FAILURE.
Herbert G Birch, Joan Dye Gussow
New York, Harcourt, Brace & World 322 p. 1970.
LC4091.B55 F&N
Deficiency diseases and disorders, Disadvantaged youth, Health, Learning, Low income groups, Malnutrition, Mental development, Poverty research.
Abstract: The authors document the fact that poverty produces educational failure which reduces employment, which in turn perpetuates poverty, ill health, and social disadvantage. The book examines these complex relationships that make poverty physically destructive--poor food, poor sanitation, poor housing, and poor medical care. The authors then demonstrate how these health factors make for school failure among impoverished children.

95-73
YOUR HEART HAS NINE LIVES: NINE STEPS TO HEART HEALTH.
Alton Blakeslee, Jeremiah Tamler
Englewood Cliffs, N.J., Prentice-Hall 269 p. 1969.
RC81.C3B55 F&N
Cardiovascular disorders, Cholesterol, Disease prevention, Food composition tables, Food selection, Health education, Nutrient values, Therapeutic and special diets.
Abstract: The authors outline nine steps one can take to avoid heart attacks and strokes and so live longer. The chief causes of coronary heart disease are described. It is shown how the amount of cholesterol in the blood can be reduced and how high blood pressure and diabetes can be avoided. Diets to lose weight and moderate exercise regimens are described. The authors point out the adverse effects of over-nutrition, too little exercise, excessive smoking, excessive tension, and constant stress situations. The role of heredity in coronary heart disease is discussed and methods of reducing the risk of attack are explained.

96-73
BLAND, SOLUBLE WHEY PROTEIN CONCENTRATE HAS EXCELLENT NUTRITIONAL PROPERTIES.
W H Wingerd
Food Technol 24 (7): 34, 36, 37, 40. Jul 1970.
389.8 F7398
Milk products, Nutrient content determination, Nutrient quality determination, Nutrient values, Protein concentrates.
Abstract: Combined data of three experiments--long term rat growth study; phosphorus and calcium availability study; and metabolic study with human subjects--show that the protein and minerals of a soluble whey concentrate are completely available to both humans and animals. The nutritive value of the undenatured lactalbumen in the whey is equivalent to that of the heat denatured form of lactalbumen, which has served as the standard of quality in nutritional studies for many years.

97-73
NUTRITION AND PHYSICAL FITNESS. 8th ed.
L Jean Bogert, George M Briggs, Doris Howes Calloway
Philadelphia, W. B. Saunders 614 p. 1966.
TX354.B6 F&N
Dietetics, Food fads, Food supply, Health education, Menu planning, Nutrition education, Physical fitness, Textbooks, Therapeutic and special diets.
Abstract: This textbook presents basic facts about nutrition and shows how this knowledge can be used to improve health and vigor. Part one deals with the body's needs, part two with body processes, part three with diets for special conditions (pregnancy, old age, children, overweight), and part four with meal planning. Written on a college level.

98-73
BREAKFAST AND THE BRIGHT LIFE (FILMSTRIP/RECORD): PRODUCED BY MIDWEST FILM STUDIO. DISTRIBUTED BY CEREAL INSTITUTE, INC.
Cereal Institute, inc
Chicago, Midwest Film Studio 1 filmstrip, 96 Fr., 35mm, col and phonodisc. 1970.
TX733.B7 F&N AV
Breakfast, Meal patterns, Nutrition education, Secondary education.
Includes a twelve page teacher's guide.
Abstract: This filmstrip seeks to motivate youth to improve nutrition by emphasizing the importance of breakfast to the ability to perform physically and mentally, to attitudes, and to health. The shots include action and mealtime scenes.

99-73
BREAKFAST; 4-4-3-2 WAY (SHOW'N TELL): PRODUCED BY THE U.S. EXTENSION SERVICE AND DISTRIBUTED BY THE DOUBLE SIXTEEN CO.
U.S., Extension Service
Wheaton, Ill., Double Sixteen Co. 2 filmstrip keys, 15, 15 Fr., col, 16mm and phonodisc. [n.d.].
TX364.B7 F&N AV
Breakfast, Elementary education, Meal patterns, Nutrition education.
For use with a General Electric Show'N Tell phono-viewer.
Includes phonodisc: 33 1/3 rpm.
Abstract: This phonorecord gives children a formula for determining a well-balanced diet. It also instructs them in the elements of a good breakfast and why a good breakfast is important.

100-73
BULKING AGENTS IN FOODS - ACCEPTABILITY BY OBESE INDIVIDUALS.
Dan E Pratt, Elwood F Reber, Jeanette H Klockow
J Am Diet Assoc 59 (2): 121-122. Aug 1971.
389.8 AM34
Food preferences, Microcrystalline cellulose, Obesity, Palatability ratings, Weight control.
Abstract: The sensory acceptability of cookies, brownies, and mashed potatoes with microcrystalline cellulose added as a bulking agent were compared by obese and normal-weight individuals. There were no significant differences between scores of the two groups of individuals for any variable studied. Cookies containing 14, 19, or 30 per cent cellulose; brownies containing 11, 15, or 25 per cent cellulose, and mashed potatoes containing 10, 18, or 27 per cent cellulose were considered generally acceptable except for chocolate cookies which contained 30 per cent cellulose.

101-73
NUTRITION: A COURSE FOR SCHOOL FOOD SERVICE PERSONNEL.
California, Dept. of Education, Food Service Office
Sacramento, Calif. 82 p. 1967.
QP141.C3 F&N
Energy metabolism, Food fads, Food habits, Minerals, Nutrition, Protein foods, School food service, Study guides, Workbooks.
Extract: The objectives of this course are to make it possible for school food service workers to (1) acquire a knowledge of the dietary needs of children and youth; (2) learn the role in nutrition of proteins, fats, carbohydrates, minerals, and vitamins; (3) learn how nutritive values of food may be conserved during the storage, preparation, and serving of food; and (4) be informed regarding good eating habits and how boys and girls can be helped to acquire such habits. This workbook is designed primarily as a study guide for the student; however, it can serve other purposes.

102-73
CALIFORNIA STATES ITS POSITION.
F E McGlone
Sch Lunch J 25 (2): 52, 54, 56, 59. Feb 1971.
389.8 SCH6
Education, Fortification agents, Free lunches, Nutrition, Nutrition education, School breakfast, School food service, Type A lunch.
Abstract: Excerpts from a position paper, "Apparent Hunger in California," issued by the California School Food Service Association and written by Frances E McGlone, discusses the importance of nutrition to education and of nutrition education. It emphasizes the need for free food service for all children, their improvement with breakfasts rather than hunger, the value of Type A lunches, and fortification of foods.

103-73
THE GREAT NUTRITION PUZZLE.
Dorothy Callahan, Alma Smith Payne
New York, Charles Scribner's Sons 189 p. illus. 1956.
TX515.C3 F&N
Elementary education, Food beliefs, Foodways, History, Nutrition.
Extract: This is the story of how and when present-day nutritional facts were discovered. Where does food go after it is eaten? How does it nourish our bodies? These questions are answered and a glimpse is given into the future of nutritional research and its potential meaning for everyone.

104-73
THE CALORIE VERSUS THE JOULE.
Thomas Moore
J Am Diet Assoc 59 (4): 327-330. Oct 1971.
389.8 AM34
Caloric values, Measurement, Metric system.
Abstract: The recent urge towards metrification has lead to the critical scrutiny even of the metric units themselves. Learned institutions, including the Royal Society, have decreed that the calorie must be omitted from the select list of "SI" units, and that the joule must play a double role as the unit for both mechanical energy and heat. The author goes into the derivation of the joule and its empirical relation to the calorie in some detail. He suggests that nutritionists react to the joule versus the calorie by: (a) accepting the joule to replace the calorie as a unit of energy, but (b) redefining and retaining the calorie as a unit of food, making it the amount of any food which, when efficiently metabolised in a healthy man or animal, can produce 4,190 joules of energy.

105-73
CALORIES (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX364.C3 F&N AV (Vocational Library: food management--food for health series)
Caloric values, Nutrition education, Weight control.
For use in a Technicolor cassette projector.
Abstract: This film gives a visual explanation of calories and how they work. The relationship of calories to energy and growth is demonstrated. The film warns that high-caloric foods eaten in too great a quantity will cause obesity.

106-73
CALORIES, ENERGY AND WEIGHT CONTROL.
G Lynn Brinkman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 50-55. July 12/24, 1971.
LB3479.U5P4 F&N
Caloric values, Energy, Weight control.
Abstract: This paper deals with the energy values of different food groups, methods of testing metabolic rate and determining obesity, ways to lose weight effectively and the problems involved in food faddism as related to weight loss.

107-73
CANADA LAUNCHES A NATIONAL NUTRITION SURVEY.
Nutr Today 5 (1): 26. Spring 1970.
RA784.N8
Canada, Dietary study methods, Dietary surveys, National surveys, Nutrition.
Abstract: Canada was to begin a two-year national nutrition survey in September, 1970. The survey was initiated in response to medical reports of malnutrition and to a growing concern about the use of food additives and pesticides and their affect on the food supply. The survey was to indicate the incidence of nutritional diseases and disorders in population groups characterized by geographical location, community type, income, and the age and sex of individuals. This would be accomplished using clinical, anthropometric, biochemical, and dietary data.

108-73
THE CANADIAN DIETARY STANDARD.
Z I Sabry
J Am Diet Assoc 56 (3): 195-199. Mar 1970.
389.8 AM34
Canada, Dietary standards, Recommended Dietary Allowances.
Abstract: The recommended intakes of calories and nutrients for infants, children, and adults of the Canadian dietary standard are summarized. These values were intended as a guide in planning diets and food supplies and not as a standard in assessing the nutritional status of Canadians. The fact that recommended intakes have often been used in assessing nutritional states of individuals points out the obvious need for such a standard.

109-73
CARBOHYDRATES AND FATS (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX553.C28C3 F&N AV (Vocational Library: food management--food for health series)
Carbohydrate-rich foods, Carbohydrates, Fats and oils, Nutrition education.
For use in a Technicolor cassette projector.
Abstract: This film illustrates the uses made of starches, sugars, and fats in the body's systems. It emphasizes the foods that are rich in carbohydrates and fats, and warns against the effects (obesity and dental caries) to too many starches, sugars, and fats in the diet.

110-73
CENTRALIZED FOOD SUPPLIES.
D Shantz
J Can Diet Assoc 31 (2): 96-100. June 1970.
389.9 C1632
Food habits, Food preparation, Food supply, Meal patterns, Nutrients, Nutrition education.
Abstract: Discusses how much control of food habits remains, or should remain, within the family after the formative years, considering the incidence of restaurant use, vending services, and convenience meals.

111-73
NUTRITION. 8th ed.
Margaret S Chaney, Margaret L Ross
Boston, Houghton Mifflin 486 p. 1971.
QP141.C5 F&N
Balance studies, Energy, Fat-soluble vitamins, Health, Nutrition education, Special groups, diets, Textbooks, Trace elements, Water-soluble vitamins.
Abstract: This textbook deals with health as related to food and the body's ability to use it. Emphasis is on normal nutrition and the interrelationships of nutrients. Certain pathological conditions in which diet is of prime importance are mentioned. Material is treated from a scientific viewpoint, and some knowledge of physiology and organic chemistry is assumed.

112-73
FOOD SCIENCE.
Helen Charley
New York, The Ronald Press 520 p. illus. 1970.
TX354.C47 F&N
Baking, Evaluation, Food composition, Food preparation, Food quality, Food science, Textbooks.
Abstract: This book emphasizes the scientific aspects of the study of food. It is designed to serve as a college text for a basic course for students who have had at least general college chemistry or the equivalent and have some knowledge of elementary nutrition. The basic sciences and the literature

112-73

in food science are drawn upon to give a fundamental understanding of both theoretical and practical aspects of the subject. Background information needed for a better grasp of individual topics precedes or parallels the subject itself. Emphasis throughout the text is on the reasons for procedures and phenomena, not just what to do and how to do it. To minimize chances of failure for the student with limited experience, crucial steps in the preparation of basic foods are given in detail.

113-73
CHILD MALNUTRITION AND ITS IMPLICATIONS FOR SCHOOLS.
J L Cameron
Sch Lunch J 24 (1): 26-28. Jan 1970.
389.8 SCH6
Adult education, Child rearing practices, Economic influences, Malnutrition, Schools.
Abstract: Nutritional status of children is related to the education, economic status, motivation, and responsiveness of their parents. The school is charged with promoting and maintaining the nutritional well-being of the child so that he may learn and function at optimal levels. Expansion of child nutrition programs has broadened role of school in providing food to its students and to out-of-school children. Four basic concepts of nutrition and education are given.

114-73
CHILD NUTRITION: AN IDEA WHOSE TIME IS HERE.
R E Lyng
Sch Lunch J 25 (i.e. 24, 9): 40-42, 44-45. Oct 1970.
389.8 SCH6
Children, Costs, Food service, Food stamp programs, Low income groups, Nutrition, School lunch programs.
Abstract: Address given at the 24th Annual Convention of the American School Food Service Association, Boston, Aug. 4, 1970, which reviews advances of the past year and discusses P.L. 91-248 and new regulations in the school lunch programs resulting from the legislation.

115-73
A CHINK IN OUR ARMOR.
Robert E Shank
Nutr Today 5 (2): 2-11. Summer 1970.
RA784.N8
Dietary standards, Food misinformation, Pregnancy diets, Special groups, diets, Therapeutic and special diets.
Abstract: This article is a summary of a National Research Council report: "Maternal Nutrition and the Course of Human Pregnancy." Low birth weight is associated with neonatal mortality, and among the causes of low birth weight are the biological immaturity of the mother, her limited weight gain during pregnancy, and her poor nutritional status. The report emphasizes the importance of closely monitoring the weight gain of the mother (with the objective of achieving an average gain of 24 pounds), and of carefully reviewing her dietary intake and food habits. Pregnant women under seventeen years of age require diets especially rich in calories, protein and calcium. Standardized prenatal diets are not usually adequate for extremely young mothers.

116-73
CHOLESTEROL CONTENT OF FOODS.
Ruth M Feeley, Patricia E Criner, Bernice K Watt
J Am Diet Assoc 61 (2): 134-148. Aug 1972.
389.8 AM34
Cholesterol, Fatty acids, Food analysis, Food groups.
Abstract: This article presents data to update and expand information on cholesterol content of foods in Agriculture Handbook No. 8, Composition of Foods--Raw, Processed, Prepared. The data is tabulated on three bases: household measure, 100-gm. edible portions, and edible part of 1 lb. food as described.

117-73
CHOLESTEROL, FAT, AND PROTEIN IN DAIRY PRODUCTS.
Denis E Lacroix
J Am Diet Assoc 62 (3): 275-279. Mar 1973.
389.8 AM34
Analytical methods, Cholesterol, Dairy foods, Fats and oils, Food analysis, Milk, Proteins.
Abstract: Twenty-seven dairy products were analyzed for fat, cholesterol, and protein. Fat was extracted by the Roese-Gottlieb method; cholesterol was determined by gas-liquid chromatography; and protein by the Kjeldahl nitrogen method. The data showed a direct relationship between fat and cholesterol content. The correlation was better for products having a fat content greater than whole milk than for low-fat products. Based on a regression analysis, a chart is presented and an equation given which can be used to calculate cholesterol values in dairy products in which only the fat content is known. No relationship was observed between cholesterol and protein.

118-73
CIGARETTE SMOKING AND VITAMIN C.
Omer Pelletier
Nutr Today 5 (3): 12-14. Autumn 1970.
RA784.N8
Ascorbic acid, Tobacco, Vitamin deficiencies.
Abstract: Inhalation of cigarette smoke affects the body's use of vitamin C, so that the smoker needs more C each day than the nonsmoker. This article reports on recent research pertaining to this biochemical phenomena. It has been determined that the lowered levels of vitamin C in smokers are not due to more rapid utilization or to a lower intake of vitamin C, but rather are due to less vitamin C available for utilization and storage because less is absorbed. The less efficient absorption derives, apparently, from oxidation reactions arising either from metabolism of inhaled tobacco constituents, or from modifications of the general metabolism affected by these constituents. These oxidation reactions may cause vitamin C oxidation and degradation.

119-73
HUNGER, U.S.A; A REPORT BY THE CITIZEN'S BOARD OF INQUIRY INTO HUNGER AND MALNUTRITION IN THE UNITED STATES.
Citizen's Board of Inquiry into Hunger and Malnutrition in the United States
Washington, D.C. 100 p. 1968.
HD9005.C57 FEN
Agriculture, Consumer education, Data analysis, Demography, Food programs, Food stamp programs, Hunger, Malnutrition, School lunch programs.
Abstract: This is a report of the findings of investigations into the extent and causes of hunger and malnutrition in the United States. The Citizens' Board of Inquiry makes recommendations to the Department of Agriculture and to committees of Congress as to ways and means of responding to critical conditions of malnutrition--principle recommendation being the free food stamp program.

120-73
COMMERCIOGENIC MALNUTRITION?--TIME FOR A DIALOGUE.
D B Jelliffe
Food Technol 25 (2): 55, 56. Feb 1971.
389.8 F7398
Advertising, Children, Deficiency diseases and disorders, Formulated foods and specialized products, Infant diets, Malnutrition, Processed foods.
Abstract: The problems of child nutrition are highly influenced by infant feeding practices. These practices are developed either through nutrition education programs or through the advertising campaigns presented by industry. Many advantages can be attributed to these programs, but it has also been through these programs that many harmful effects have emerged. Fortunately the nutrition education programs have changed to some extent, but there is still a real need to reconsider where nutrition education and persuasion are going if infant foods truly designed for the economic, cultural and hygienic circumstances of less developed areas are to be developed.

121-73
COMMUNICATING WITH THE CONSUMER: NUTRITION FOR A GOOD START; SPECIAL REPORT: PART III.
Samuel J Fomon
Food Prod Dev 6(5): 66. Aug/Sept 1972.
HD9000.1.F64
Children, Consumer education, Deficiency diseases and disorders, Infant feeding, Infants (To 2 years), Nutrition, Special groups, diets.
Abstract: The author emphasizes the need for good, nutritional feeding habits in the early years so that such habits will become persistant and carry over into adult life. A few of the major health and nutritional disorders among children are pointed out and ways suggested to combat them.

122-73
COMPLETE TEACHING KIT ON CHEESE (FILMSTRIPS).
Kraft Foods, Educational Dept.
Chicago, Kraft Foods 2 filmstrips, 59, 44 Fr., col, 35mm. [n.d.].
TX382.C6 FEN AV
Audiovisual aids, Cheese, Cooking methods, Food processing, Food selection, Food storage, History, Instructional materials, Nutrient values.
Set includes: 2 filmstrips titled: Guide to cheese and Guide to cheese making with a printed guide to each filmstrip. Also contains 3 cheese nutrition transparencies, a natural cheese wall chart, and the following booklets: Cheese in the curriculum, Guide to natural cheese, Guide to pasteurized process cheese products, and filmstrip guide to cheese.
Abstract: This teaching kit is intended to help students understand the distinction between natural and processed cheeses; the history, manufacture, and characteristics of the various families of cheeses; the nutritional value of cheeses; and the selection, storage, and cooking methods for cheeses. A 20 minute, 16mm color sound film, The World of Cheese, is also available for free loan.

123-73
COMPOSITION AND NUTRITIVE VALUE OF DAIRY FOODS.
National Dairy Council
Dairy Counc Dig 42 (1): 1-4. Jan/Feb 1971.
389.8 D14
Calculated nutrient content, Food composition tables, Milk products.
Abstract: The composition of pasteurized whole milk is presented in terms of all or most known nutrients, including microminerals, major fatty acids, and amino acids. How the partitioning of milk in the processing of skim milk, cream, butter, and cheese affects the division of nutrients in various dairy foods is discussed. Also the effect of processing and storage on retention of nutrients is presented. This digest gives an overall view of the complexities of dairy product composition

and furnishes a guide to further reading. (NDC).

124-73
STATEMENT OF WALTER A. COMPTON, M.D., PRESIDENT AND CHIEF EXECUTIVE OFFICER, MILES LABORATORIES, INC., BEFORE THE SENATE SELECT COMMITTEE ON NUTRITION AND HUMAN NEEDS, FEBRUARY 24, 1971.
Walter A Compton
Elkhart, Ind., Miles Laboratories Inc. unp. 1971.
TX553.V5C6 F&N
Advertising, Dietary supplements, Malnutrition, Minerals, Nutrition education, School lunch programs, Textured vegetable proteins, Type A lunch, Vitamins.
Abstract: This statement, by the President of a pharmaceutical company, was motivated by previous testimony before the Senate Committee to the effect that "nearly every distributor of vitamins was foisting the most lucrative deception on the American public". Mr. Compton outlines "the capabilities which Miles Laboratories is bringing to bear in its efforts to improve the nutrition of the American people, and with especial reference to the problems of the economically disadvantaged." "Our efforts in this area currently rest primarily on two bases, --the marketing of dietary supplements of vitamins and the development of textured vegetable protein foods through our Worthington Foods subsidiary. Thus, we are focusing our attention on delivering vitamins (micronutrients) as well as protein and calories (macronutrients)". In his statement he provides evidence of the nutrition value of these products in an effort to justify their development and use.

125-73
CONCEPTS OF FOOD HABITS OF "OTHER" ETHNIC GROUPS.
Rose Marie Pangborn, Christine M Bruhn
J Nutr Educ 2 (3): 106-110. Winter 1971.
TX341.J6
Cultural factors, Food habits, Nutrition education, Training.
Abstract: Research and teaching in the field of cultural food patterns is gaining in interest. The authors, in a survey of food service personnel and university students, found that these groups had only a casual awareness of the foods eaten by people in other cultures. The authors make suggestions to nutrition educators for including other food patterns in the training curricula.

126-73
PUERTO RICAN FOODS AND TRADITIONS.
Connecticut. University. College of Agriculture and Natural Resources. Cooperative Extension Service
Storrs, Conn. 9 p. 1971.
TX360.P8C6 F&N
Food habits, Menu planning, Puerto Rican culture, Recipes, Vocabulary.
Extract: This is part of a series on the food habits, customs and traditions of people from different countries and cultural backgrounds. The purpose of this bulletin is to give Connecticut families a better understanding of the Puerto Rican people and their country, and to encourage them to get acquainted with the favorite foods and typical dishes of Puerto Rico.

127-73
CONTRIBUTION OF CERTAIN NUTRIENTS ADDED TO FOODS TO DIETARY INTAKE.
Jeannette A Potter, Ellen H Morse
J Am Diet Assoc 61 (5): 521-524. Nov 1972.
389.8 AM34
Dietary surveys, Enrichment, Fortification agents, Pregnancy diets.
Abstract: Nutrient composition of food intake reported in 100 24-hr. dietary recall records of young women was calculated. Eight nutrients added as fortification or enrichment to the foods reported were identified and quantified, and the mean contribution of each nutrients to total intake was calculated. Fortification or enrichment contributed from 1.72 per cent (protein) to 21.35 per cent (thiamin) of total intake.

128-73
CONTRIBUTION OF HARD WATER TO CALCIUM AND MAGNESIUM INTAKES OF ADULTS.
Jean H Hankin, Sheldon Margen, Naomi F Goldsmith
J Am Diet Assoc 56 (3): 212-224. Mar 1970.
389.8 AM34
Calcium, Dietary surveys, Minerals, Nutrient values, Water.
Abstract: A pilot study among 45 adult volunteers living in a hard-water community of California was conducted to determine the contribution of water to total calcium and magnesium intakes. A food composition table was compiled and local water supplies were analyzed for calculating seven-day calcium and magnesium intakes. The contribution of water to the total mineral intakes averaged 7 per cent for calcium and 12 per cent for magnesium. The magnesium contributions were probably overestimated due to lack of nutrient data for several reported foods. The frequent use of water softeners and the mobility of the subjects decreased the expected contributions of hard water to total calcium and magnesium intakes.

129-73
CONVENIENCE FOODS: FACTORS AFFECTING THEIR USE WHERE HOUSEHOLD DIETS ARE POOR.
S L Tinklin, N E Fogg, L M Wakefield
J Home Econ 64 (2): 26-28. Feb 1972.
321.8 J82
Convenience foods, Demography, Diets.
Abstract: Random sample of households surveyed for use of convenience foods and influence of demographic factors.

130-73
COORDINATING NUTRITION EDUCATION IN SCHOOL, HOME AND COMMUNITY.
Mildred Kaufman
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 116-120. July 18/28, 1971.
LB3479.U5 F&N
Management, Nutrition education.
Abstract: This paper discusses the urgent need to coordinate nutrition education efforts of community agencies and educational institutions.

131-73
THE LUNCH BUNCH STUDY: SUMMARY AND CONCLUSIONS FROM THE FINAL REPORT OF A STUDY TO DETERMINE THE NUTRITIONAL AND ECONOMIC NEED FOR FREE LUNCHES AND TO MEASURE THE EFFECT OF RECEIVING SCHOOL BREAKFASTS AND/OR LUNCHES ON THE NUTRITIONAL STATUS OF CHILDREN.
Cornell University. Graduate School of Nutrition
Lillian Emmons, Marian Hayes, David L Call
Ithaca, N.Y. 13 p. 1972.
TX361.C5C6 F&N
Children, Economics, Influences on nutrition, New York (State), Nutritional status, School breakfast, School lunch programs, Statistical data.
Extract: Children identified as eligible for free school lunches on the basis of family income-family size-number of school age children are in economic need of free lunches. However, in the Lunch Bunch study, only one-third of these children were identified as nutritionally needy. On the other hand, one-quarter of the ineligible children were identified as nutritionally needy. Therefore, it cannot be assumed that children indentified as economically needy are also nutritionally needy. Dietary levels, which were factors used in identifying nutritional need, were not well correlated with family size, family income and the number of school age children. Assessment of dietary need would be most effectively accomplished by measuring the levels of four nutrients in the diet which are highly correlated with six other basic nutrients. It is important to provide free lunches to those most in need of the benefits of the program. Although eligible children were significantly helped by school feeding programs, nutritionally needy children were helped even more, particularly in the district offering both the school breakfast and lunch programs.

132-73
CRACKERS FORTIFIED WITH FISH PROTEIN CONCENTRATE (FPC): NUTRITIONAL QUALITY, SENSORY AND PHYSICAL CHARACTERISTICS.
Virginia D Sidwell, Bruce R Stillings
J Am Diet Assoc 61 (3): 276-279. Sept 1972.
389.8 AM34
Crackers, Fish protein concentrates (fpc), Fortification agents, Nutrient values, Protein efficiency ratio.
Abstract: In this study, up to 16 per cent of the flour used in saltine-type crackers was replaced by high-protein fish protein concentrate (FPC). In rat studies, the crackers were evaluated for nutritional quality (protein efficiency ratio-PER) and the weight gain of the rats was measured and found to be insignificantly affected. In addition, both baked and unbaked fortified cracker mixes were tested. Fortification levels of 4 and 8 per cent FPC increased PER threefold or more; higher fortification did not improve nutritional quality. Crackers with 4 and 8 per cent FPC were as acceptable as unfortified crackers in texture and flavor. Fortification increased the firmness of the crackers. Baking had no effect on nutritional quality.

133-73
CULTURAL FOOD PATTERNS AND SCHOOL FOOD SERVICE.
Norge W Jerome
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 321-329. July 12/24, 1970.
LB3479.U5M3 F&N
Cultural factors, Food habits, School food service.
Abstract: The environmental, cultural and psyco-social factors which play an integral part in food preferences. The aspect of food communication is noted. The accessability of theschool food service steamtable to transmit important cultural values to youth is emphasized.

134-73
NUTRITION OF ANIMALS OF AGRICULTURAL IMPORTANCE; PART 1: THE SCIENCE OF NUTRITION OF FARM LIVESTOCK.
Sir David Cuthbertson
Oxford, Eng., Pergamon Press 592 p. 1969.
SF95.C86 F&N
Agriculture, Animal sources of food, Biochemistry, Digestion, Metabolism, Microbiology, Nutrition, Physiology.
Abstract: Volume 17 of this encyclopaedia is in two parts. The first part provides a general background to the nutrition of animals of agricultural importance, including the physiology, biochemistry, and microbiology of digestion. The second part deals with the special nutritional requirements of the various classes of farm livestock.

135-73
HUMAN NUTRITION AND DIETETICS. 5th ed.
S Davidson, R Passmore, J F Brock
Baltimore, Williams and Wilkins Company 597 p. 1972.
RA784.D3 1972 FSN
Deficiency diseases and disorders, Dietetics, Nutrition, Public health.

Abstract: Anyone interested in applying modern scientific knowledge to the practical problems of human nutrition, both in health and disease will find the appropriate answer in this book. It is divided into six parts: 1) gives an account of the physiology of nutrition, 2) is a general description of foods most commonly eaten by man, 3) describes diseases primarily due to faulty nutrition, 4) deals with the role of defective diets to diseases, 5) is concerned with nutrition in relation to public health, 6) recommends modifications necessary in normal diets to meet special circumstances.

136-73
DEGRADATION OF LINOLEIC ACID DURING POTATO FRYING.
Lois Kilgore, Maybell Bailey
J Am Diet Assoc 56 (2): 130-132. Feb 1970.
389.8 AM34
Fats and oils, Food chemistry, Food quality, Frying, deep fat.

Abstract: Linoleic acid degradation occurs in fats used for frying. The decrease has been studied in safflower oil, cottonseed oil, corn oil, and shortening advertised as highly unsaturated. The percentages of linoleic acid (expressed as percentages of total fatty acids) in the fresh fats were: safflower oil, 72.0; corn oil, 57.2; cottonseed oil, 55.5; and shortening, 30.2. After the fats had been used for intermittent frying periods totaling 7 1/2 hours, during which 10 lb. potatoes were fried, the percentages were: safflower oil, 69.2; corn oil, 51.7; cottonseed oil, 49.3; and shortening, 26.7. The percentage of linoleic acid in fat extracted from the tenth pound of potatoes fried was 64.8 when safflower oil was used; and 50.2, 43.3, and 26.5 for corn oil, cottonseed oil, and shortening, respectively.

137-73
FUN WITH FOOD FACTS: A TEACHER'S GUIDE FOR NUTRITION EDUCATION, KINDERGARTEN-THIRD GRADE.
Delaware, Dept. of Public Instruction, State Nutrition Education Committee
Dover, Del. 18 p. (n.d.).
LB1587.N8D4 FSN
Activity learning, Elementary education, Nutrition education, Teaching guides.

Extract: This nutrition education guide is meant to supply some of the resources available in carrying out a sound nutrition program. To be of value, nutrition education must be a continuing process. It is imperative that nutrition education be started at the earliest grade level and continued throughout the child's formal schooling. The purpose of learning should not be for facts and facts alone, but rather to initiate overt acts which will promote the development of good nutrition habits.

138-73
THE FAMILY GUIDE TO BETTER FOOD AND BETTER HEALTH.
Ronald M Deutsch
Des Moines: Creative Home Library, Meredith Corporation 277 p. illus. 1971.
TX355.D4 FSN
Age groups, Consumer economics, Food preparation, Food selection, Food-related disorders, Foodborne diseases, Health, Nutrition, Weight control.

Abstract: This book serves as a guide to understanding nutrition and its relationship to health. The material is intended for the interested layman. It deals with the body's use of food, nutritional components of food, how to shop wisely, prevention of ailments and overweight, and food for special dietary needs.

139-73
DIET AND ATHEROSCLEROSIS.
Mark D Altschule
Food And Nutr News 42 (9): 1, 4. Jun 1971.
389.8 F7332
Atherosclerosis, Blood analysis, Carbohydrates, Cholesterol, Diet patterns, Food habits, Food intake, Lipids, Nutrient excesses.

Abstract: The author pursues the question of "whether the occurance, progression, and possible regression of coronary atherosclerosis in man are controlled significantly by dietary factors and if so, will diet regulation control this common disease?".

140-73
DIET AND NUTRITURE OF PRESCHOOL CHILDREN IN HONOLULU - SURVEY OF LOW- AND MIDDLE-INCOME FAMILIES.
Myrtle L Brown
J Am Diet Assoc 57 (1): 22-28. Jul 1970.
389.8 AM34
Dietary information, Dietary surveys, Food intake determination, Honolulu, Nutrient content determination, Preschool children (2-5 years).

Abstract: This study found that diets of low-income preschool children tended to be lower in calcium, vitamin A, and ascorbic acid, than those of children from middle-income families, although biochemical and clinical data for both groups were, in general, similar. Iron intakes for all children were low in comparison with present recommended levels. Low- and middle-income Honolulu children tended to be short for their age in comparison with mainland height standards.

141-73
DIET AS A REGULATOR OF METABOLISM.
National Dairy Council
Dairy Counc Dig 42 (5): 25-28. Sept/Oct 1971.
389.8 D14
Diet patterns, Enzymes, Frequency of feeding, Metabolic studies, Metabolism.

Extract: Diet is one of the environmental factors which can alter the pattern of metabolism of the body. Adaptive changes in enzyme activities contribute to the maintenance of homeostasis when variations occur in the quantity or quality of the food supply. Metabolic patterns change with the needs for growth; malnutrition in early life, if sufficiently severe, may have permanent effects on subsequent development. Research has identified some of the metabolic adaptations that occur in response to variations in the composition of the diet, in caloric intake, and in the frequency of feeding. Although knowledge of metabolic adaptations in humans is yet only fragmentary, their occurrence has been suggested in certain problems related to diet, such as protein malnutrition, maternal and child health, obesity, and certain diseases. (NDC).

142-73
DIET HEALING: A CASE STUDY IN THE SOCIOLOGY OF HEALTH.
John Glyer
J Nutr Educ 4 (4): 163-166. Fall 1972.
TX341.J6
Behavior change, Diet improvement, Food beliefs, Food fads, Health, Organic foods, Resistance to change, Sociology, Therapeutic and special diets.

Abstract: There is increasing interest today in "natural" and "health" foods. This study compares and contrasts the attitudes, beliefs, and habits of the new groups with those of the older movement. The paper gives a medical student's impressions of many different attitudes of people who have an interest in nutrition and its effect on their health. This is a sociological study of attitudes and beliefs and not a scientific assessment of the accuracy of nutrition facts.

143-73
DIET IN EARLY LIFE IN RELATION TO ATHEROSCLEROSIS.
National Dairy Council
Dairy Counc Dig 44 (2): 7-10. Mar/Apr 1973.
389.8 D14
Atherosclerosis, Child rearing practices, Cholesterol, Dietary standards, Environmental factors.

Abstract: Atherosclerosis is considered by some to be a pediatric nutrition problem. It has been proposed, although not proven, that atherosclerosis progresses in a series of definite steps: (1) development of the fatty streak, (2) fibrous plaque, (3) complicated lesions, and (4) clinical manifestations. The development of fatty streaks is the pediatric component of the problem. A number of risk factors, particularly genetic and blood lipid disorders, have been identified as influencing atherosclerosis. Dietary recommendations to reduce cholesterol and saturated fatty acids and increase polyunsaturated fatty acids at all ages have been posed. However, on the basis of present data, there is no scientific justification for generally recommending radically different diets for children in the hope of preventing premature heart disease. Cholesterol in early life may have a vital physiological role. Infants and persons at risk of developing coronary heart disease should be identified through modern screening techniques and given individual treatment to decrease that risk.

144-73
DIET: THE REALITIES OF OBESITY AND FAD DIETS.
Seymour K Fineberg
Nutr Today (4): 23-26. Jul/Aug 1972.
RA784.N8
Food fads, Obesity, Therapeutic and special diets, Weight control.

Abstract: The author asserts that the best remedy for obesity is self-control and self-discipline. No one has to be fat if he possesses the will power to deny himself fattening foods, or any foods in large quantities. He discusses some of the more common fad diets and warns against their use as being harmful to health or illusory in terms of actual weight loss.

145-73
DIETARY ALLOWANCES - AN INTERNATIONAL POINT OF VIEW.
Vinayak N Patwardhan
J Am Diet Assoc 56 (3): 191-194. Mar 1970.
389.8 AM34
Dietary standards, FAO/WHO, Recommended Dietary Allowances.

Abstract: The national dietary recommendations have been intended for use only within the country for reasonably homogeneous populations living in a well defined environment and with given dietary habits and practices. They have not been applicable to other populations and situations. The author reports on the development of international standards, particularly by FAO/WHO, and concludes that: "it is not too much to hope for the time when one international report on dietary allowances with appropriate adjustments built in for different population types and different environmental and dietary conditions will be acceptable to all countries of the world.".

146-73
DIETARY HABITS AND FOOD CONSUMPTION PATTERNS OF TEENAGE FAMILIES.
H S Van de Mark, R R S Underwood
J Home Econ 63 (7): 542-544. Oct 1971.
321.8 J82
Adolescents (12-19 years), Caloric intake, Food habits, Meal patterns, Recall.
Abstract: Caucasian and Negro families studies by 24-hour recall method. All families consisted of teenage mother, father, and baby. Nutrient content calculated and nutrient inadequacies found. Useful data for developing nutritional education programs.

147-73
DIETARY INTAKE AND PHYSICAL DEVELOPMENT OF PHOENIX AREA CHILDREN.
Linda Patterson
J Am Diet Assoc 59 (2): 106-110. Aug 1971.
389.8 AM34
Arizona, Children, Cultural factors, Dietary surveys, Economic influences, Food habits, Influences on nutrition, Physical development, School lunch programs.
Abstract: A dietary survey of fourth-, fifth-, and sixth-grade children in two school areas of differing socio-economic representation in the Phoenix metropolitan area was carried out in the spring of 1967. The survey included the collection of dietary, anthropometric, and questionnaire data. Relationships between a number of factors which might be related to food habits were investigated: socio-economic status, ethnic background, sex, school lunch participation, use of snacks, attitudes toward body weight, beliefs concerning measures for weight reduction, and knowledge of food groups. Low nutrient levels were more frequent in the lower socio-economic levels, but were not confined to them. Complaints about the school lunch were numerous in the higher socio-economic area, but the school lunch seemed to be well liked by children in the lower socio-economic area.

148-73
THE DIETARY IRON CONTROVERSY.
Nutr Today 7 (2): 2-3. Mar/Apr 1972.
RA784.N5
Breads, Enrichment, Flour, Food and Drug Administration, Food standards and legislation, Iron, Minerals, Nutrient values.
Abstract: One of the hottest debates in the field of nutrition and medical practice has been triggered by the proposal of the Food and Drug Administration to permit bakers and flour millers to add three times as much iron to enriched bread and flour as they do at the present time. Bread, in order to be called enriched, has had to contain iron. But now many nutritionists feel that the time has come to triple the amount of iron in these two staple products, and this has caused a furor. This article describes the arguments on both sides.

149-73
DIETARY PROTEIN QUALITY IN INFANTS AND CHILDREN - VII. CORN-SOY-WHEAT MACARONI.
George G Graham
J Am Diet Assoc 61 (3): 280-286. Sept 1972.
389.8 AM34
Infant diets, Macaroni, Malnutrition, Protein efficiency ratio, Protein-rich mixture.
Abstract: A corn-soy-wheat macaroni with 21 per cent protein was evaluated in feeding trials with malnourished infants. Digestibility of the protein was close to that of modified cow's milk, and net protein utilization was approximately 75 per cent of that of casein. The biologic value was demonstrated in initiating recovery of severely protein-depleted infants. In tests in Peru, Brazil, and the southern U.S., the product has been shown to be highly acceptable.

150-73
DIETS OF PRESCHOOL CHILDREN IN THE NORTH CENTRAL REGION: CALCIUM, PHOSPHORUS, AND IRON.
Hazel M Fox
J Am Diet Assoc 59 (3): 233-237. Sept 1971.
389.8 AM34
Dietary surveys, Minerals, Preschool children (2-5 years), Regional surveys.
Abstract: Calcium, phosphorus, and iron intakes of a sample of preschool children from birth to six years living in the North Central Region were calculated from three-day dietary records obtained by interviews with their mothers. Intakes of the three minerals increased rapidly during the early months, phosphorus intakes continuing to increase but, at a slower rate, throughout the remainder of the preschool period. On the other hand, iron intakes declined sharply before the end of the first year and calcium during the second year, followed by a gradual increase in the latter preschool period. Consumption was similar to that reported by Beal over 15 years ago. Calcium and phosphorus intakes compared favorably with the Recommended Dietary Allowances except that the allowances fail to acknowledge the decrease in appetite and growth that occurs in the second year of life. Iron intakes, however, were low.

151-73
DIETS OF PRESCHOOL CHILDREN IN THE NORTH CENTRAL REGION: CALORIES, PROTEIN, FAT, AND CARBOHYDRATE.
Beth A Fryer
J Am Diet Assoc 59 (3): 228-232. Sept 1971.
389.8 AM34
Dietary surveys, Preschool children (2-5 years), Regional surveys.
Abstract: Intakes of food energy, protein, fat, and carbohydrate of 3,444 preschool children in the North Central Region of the U.S. were determined from three-day food records. Intake of calories, fat, and carbohydrate increased rapidly during the first 12 to 18 months and then slowly from 18 to 72 months. Protein intake increased rapidly until 12 to 18 months, leveled off somewhat between 18 and 36 months, and then increased slowly to 72 months. Approximately two-thirds of the children were receiving the recommended allowances for calories and nearly all the allowances for protein. Boys had higher intakes than girls in comparable age groups, but correcting for body weight reduced the differences. The mean percentage of calories supplied by protein ranged from 15 to 17; by fat, 34 to 40; and by carbohydrate, 43 to 50 for all but the youngest age-sex groups. Family income was not significantly related to intake of these nutrients by the child.

152-73
THE DISEASE OF LIVING.
William B Kannel
Nutr Today 6 (3): 2-11. May/June 1971.
RA784.N8
Atherosclerosis, Cardiovascular disorders, Cholesterol, Tobacco.
Abstract: In a study begun in 1949 in Framingham, Massachusetts, 5,127 men and women, aged 30 to 62 and free of coronary disease when the study began, have been examined every other year for the development of coronary heart disease and other atherosclerotic conditions. The Framingham study concludes that the person who has normal blood pressure, uses little sugar, is neither overweight nor tense, doesn't smoke cigarettes or eat animal fats, and exercises frequently probably won't suffer from atherosclerosis. Probably, but not necessarily.

153-73
THE DOGGONE TRUTH ABOUT HOT DOGS.
P Lovrien
Fast Food 72 (1): 36,38,43. Jan 1973.
389.2538 F82
Food composition (E.P.), Frankfurters, Proteins, Wieners.
Abstract: Composition of wieners and frankfurters compared with other protein foods.

154-73
DOING GREAT THINGS (MOTION PICTURE); PRODUCED BY KRAFT FOODS AND DISTRIBUTED BY MODERN TALKING PICTURE SERVICE, INC.
Kraft Foods, Educational Dept.
New Hyde Park, N.Y., Modern Talking Picture Service 1 reel, 16mm, sd, col, 14 min. [n.d.].
TX354.D6 FEN AV
Elementary education, Health education, Meal patterns, Nutrition education.
Credits: Narrator, Greg Morris.
Abstract: This motion picture was made to promote basic nutrition awareness among youngsters. The film shows athletes and astronauts in training and at work, emphasizing the importance of a balanced diet for good mental and physical performance.

155-73
THE DRAMATIC STORY OF PKU.
J L Cameron
Sch Lunch J p. 49-50. May 1970.
389.8 SCH6
Amino acid metabolism disorders, Children, Hypoglycemia, Lactose intolerance, Mental disorders, Phenylalanine restricted diets, Phenylketonuria, Protein metabolism disorders.
Abstract: Phenylketonuria and treatment discussed, together with a few other protein metabolic disorders and hypoglycemia, for which control of diet are the only known remedies, if a remedy is known.

156-73
DRUGS AND NUTRITION.
A A Milne
J Can Diet Assoc 33 (1): 38-45, ref. Mar 1972.
389.9 C1632
Dietitians, Drugs, Foods, Nutrition.
Abstract: Drug-drug and drug-food interactions are discussed from the standpoint of the dietician.

157-73
THE NEED FOR CEREAL FOODS OF IMPROVED PROTEIN VALUE IN THE UNITED STATES.
Dupont, de Nemours (E.I) and Company
Wilmington, Del. 21 p. [n.d.].
TX558.C3D8 FEN
Breads, Breakfast cereals, Dietary standards, Enrichment, Food habits, Protein malnutrition, Proteins.
Abstract: This paper consists primarily of references collected from other sources demonstrating the prevalence of protein malnutrition in various areas of the United States. Cereal foods are typically an important part of the diet of those who suffer protein deficiencies, and so protein enrichment of cereal foods is seen as an effective way of correcting those deficiencies.

158-73
NUTRITION EDUCATION GUIDE: K-12, ADULT EDUCATION, DIETETIC INTERNSHIPS.
Edmonds School District No. 15, Wash.
Lynnwood, Wash. 14 p. [n.d.].
TX364.E3 FGN
Adult nutrition education, Elementary education, Integrated curriculum, Nutrition education, Preschool children (2-5 years), School lunch programs, Secondary education, Type A lunch.
Extract: This study guide is an attempt to relate the serving of adequate and nutritious meals to the total education process, and to teach the importance of and the necessity for establishing sound lifetime nutrition education practices.

159-73
EDUCATION INCREASES CONSUMPTION OF VEGETABLES BY CHILDREN.
Betty B Alford, Mary M Tibbetts
J Nutr Educ 3 (1): 12-14. Summer 1971.
TX341.J6
Children, Diabetic diets, Food habits, Nutrition education, Vegetables.
Abstract: Children do not usually like vegetables very much. This article outlines the educational program used to increase the consumption of vegetables by children in a summer camp for diabetics.

160-73
EFFECT OF DIET AND/OR EXERCISE ON OBESE COLLEGE WOMEN.
Anne K Dudleston, Marion Bennion
J Am Diet Assoc 56 (2): 126-129. Feb 1970.
389.8 AM34
Cholesterol, College students, Dietary surveys, Exercise, Females, Weight control.
Abstract: The effect of caloric restriction and/or exercise on weight reduction and serum cholesterol and triglyceride levels was studied in 12 obese college women during a 5-week experimental period. The subjects were divided into 4 groups: (a) 1,200-calorie diet and programmed exercise, (b) diet only, (c) exercise only, and (d) no diet or exercise. The diet-and-exercise group had the largest mean weight change. The second largest weight loss, only slightly less than the first group, occurred in the diet-only group. The diet-and-exercise group also experienced the greatest reduction in serum triglyceride. There was an apparent trend in serum cholesterol reduction with the diet-and-exercise group showing the greatest reduction, the diet-only group the second largest reduction, and the exercise-only group a small increase.

161-73
EFFECT OF MICROWAVE HEATING ON VITAMIN B6 RETENTION IN CHICKEN.
R W Wing, J C Alexander
J Am Diet Assoc 61 (6): 661-664. Dec 1972.
389.8 AM34
Analytical methods, Food analysis, Microwave cooking, Nutrient content determination, Poultry, Vitamins.
Abstract: In this study, chicken breasts were cooked by microwave (1.5 min.) and in a conventional oven (to 88 degrees C. internal temperature). Vitamin B6 was assayed in cooked samples by a procedure based on the growth response of the yeast Saccharomyces carlsbergensis. Retention (meat plus drip) in the microwave-cooked samples was 72.5 per cent; in the conventionally cooked samples, 79.4 per cent, a significant difference. Microwave cooking resulted in greater weight loss and less moisture retention than conventional roasting.

162-73
EFFECT OF STORAGE AND OTHER VARIABLES ON COMPOSITION OF FROZEN BROCCOLI.
M I Eheart
Food Technol 24 (9): 69-71. Sept 1972.
389.8 F7398
Analytical methods, Food analysis, Food composition, Food preservation, Food storage, Frozen foods, Vegetables.
Abstract: Field grown broccoli was stored (3 degrees C) for 0, 2 and 4 days, blanched in 100 degrees C water or by microwaves, packaged in conventional or immersible bags, freezer stored 1 or 5 months and analyzed before and after cooking. Increases in reduced (RAA) and total-ascorbic acid (TAA) resulted from 2 or 4 days storage (3 degrees C) but chlorophylls were little affected. The pH and chlorophylls were lower in microwave than in water blanched samples. Broccoli in immersible pouches was higher in total acids and slightly lower in total chlorophyll than conventionally packaged. Freezer storage (-15 degrees C) caused a 31% loss in RAA.

163-73
EFFECTS OF FREQUENCY OF EATING - PART 1.
Charlotte M Young
Food and Nutr News 42 (7): 1, 4. Apr 1971.
389.8 F7332
Diet information, Diet patterns, Food habits, Food intake, Metabolism, Research.
Abstract: In this first part of a two-part article, the author describes research that has been and is being done on the effects of frequency of eating. Beginning with animal studies, interest in feeding frequency expanded to human studies, both epidemiologic and clinical or metabolic. The author points out that research in this area is still very limited and the accumulated data is so far inconclusive as regards the effects of feeding frequency on general nutritional health.

164-73
EFFECTS OF FREQUENCY OF EATING - PART 2.
Charlotte M Young
Food And Nutr News 42 (8): 1, 4. May 1971.
389.8 F7332
Diet information, Diet patterns, Food habits, Food intake, Frequency of feeding, Metabolism, Research.
Abstract: This is part 2 of a two-part article in which the author continues to quote the research being done on frequency of feeding. She describes studies that deal with feeding frequency and weight reduction, and notes that the findings in this area are conflicting and inconclusive.

165-73
EFFECTS OF MICROWAVES ON FOOD AND RELATED MATERIALS.
C G Rowen
Food Technol 26 (7): 36, 37, 39, 40, 55. Jul 1972.
389.8 F7398
Analytical methods, Biochemistry, Chemistry, Food analysis, Food composition, Microwave cooking.
Abstract: The author, adjunct associate professor of radiation biology at the University of Stockholm, reviews the physicochemical and molecular-biological background against which the "more or less fantastic effects caused by microwaves in biological materials" should be interpreted.

166-73
ELIMINATING WARMED-OVER FLAVOR IN PRECOOKED FOOD.
Louis J Minor
Cornell Hotel And Restaurant Admin Quarterly 11 (2): 45. Aug 1970.
TX901.C67
Additives and adulterants, Convenience foods, Food additives, Frozen foods, Palatability ratings, Prepared foods, Processed foods.
Abstract: Treatment of meat with polyphosphate additives reduces organoleptic changes caused by oxygen and moisture when meat is precooked and stored in refrigerator or freezer. Cooking losses of fluids may be reduced by adding polyphosphate prior to cooking. Cooking time is likewise reduced and freezer-burn is completely eliminated. Ingested excess phosphate is not harmful to the human system as tests show it passes into the urine and out of the body within one-half hour.

167-73
ENRICHMENT AND FORTIFICATION OF FOODS, 1966-70.
Berta Friend
Nat Food Situation 142: 29-33. Nov 1972.
1.941 S2F73
Dietary information, Enrichment, Enrichment agents, Food consumption, Fortification agents, Nutrient values, Statistical data.
Abstract: Based on a survey covering 1966-71, enrichment and fortification supplemented nutrients in the 1970 food supply by the following percentages: thiamin, 40 percent; iron, 25; niacin, 20; riboflavin, 15; vitamin A value, 10; ascorbic acid, 10; vitamin B6, 4; and vitamin B12, 2 percent. An estimated 65 percent of the white flour is enriched, and nutrients added to other cereal products have increased markedly. Ascorbic acid added to foods has increased almost 2 1/2 times since 1967. Use of vitamin A in milk nearly doubled. The use of vitamin D in food continues to be for fortification of milk. Use of vitamin B6 and B12 in cereals more than doubled over the 5 years. The kinds of iron compounds added to grain products were reported only for 1970.

168-73
TEACHING NUTRITION: UP-TO-DATE NUTRITION FACTS AND WAYS TO USE THEM WELL. 2d ed.
Ercel Eppright, Mattie Pattison, Helen Barbour
Ames, Iowa, Iowa State University Press 345 p. illus. 1971.
TX551.P335 FGN
Developing nations, Evaluation, Food habits, Food supply, History, Malnutrition, Nutrition education, Teaching guides, Teaching methods.
Abstract: This is a guidebook for educators, scientists, and public health workers. It includes facts about nutrition and suggests methods for putting them across to others in order to motivate them toward better eating habits.

169-73
ES TO DETERMINE NUTRIENT CONTENT OF A TYPE "A" LUNCH.DISCU.
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 119. July 12/24, 1971.
LB3479.U5P4 FGN
Food composition tables, School lunch.
Abstract: Eight group discussions were held during the seminar. Discussion groups 1 and 2 provided feedback on Dr. Brineman's three lectures. Groups 3 and 4 were laboratories concerning use of food composition tables and menu planning. Groups 5-8 involve the application of the KUPS model for the solving of problems assigned by seminar faculty. The results for groups 1 and 2 were incorporated into the proceedings of the original lectures. For groups 3,4,7, and 8 the problems assigned are briefly presented but the results of the discussions are not included in the proceedings. Assigned problems and discussion results are included for groups 5 and 6.

170-73
EXERCISE, DIETARY INTAKE, AND BODY COMPOSITION.
Ruth E Johnson, Joseph A Mastropaolo, Marion A Wharton
J Am Diet Assoc 61 (4): 399-403. Oct 1972.
389.8 AM34
Body composition, Diet information, Dietary surveys, Energy, Exercise, Food analysis, Food intake, Meal patterns.
Abstract: College women reported food intake by dietary records and dietary history for ten weeks during which they followed a measured exercise program. As the exercise program progressed, work rate increased, as did heart rate during exercise. Skinfolds, body fat, and energy intake decreased significantly, but there was no significant change in body weight. Intakes of carbohydrate and calories decreased significantly, whereas protein change was minimal.

171-73
THE EXPANDED FOOD AND NUTRITION EDUCATION PROGRAM.
Robert E Frye
Family Econ Review 30-33. Mar 1971.
A321.9 R31
Agricultural Extension Service, Educational programs, Food consumption, Nutrition education, U.S. Dept. of Agriculture.
Abstract: This article describes the numbers and kinds of people who participate in the Expanded Food and Nutrition Education Program and enumerates some general characteristics of the families involved. The goal of the program is to help families acquire the knowledge, skills, and behavior to achieve more adequate diets.

172-73
THE EXPERTS DEBATE: THE ADDED ENRICHMENT OF BREAD AND FLOUR WITH IRON.
Nutr Today 7 (2): 4-9. Mar/Apr 1972.
RA784.N8
Breads, Enrichment, Flour, Food standards and legislation, Iron, Minerals, Nutrient values.
Abstract: This article is a transcript of the opening remarks of a roundtable discussion in which ten nutrition experts debated the pros and cons of additional iron enrichment of bread and flour.

173-73
EXPLANATION OF FOOD COMPOSITION TABLES AND COMPARISON OF ACTUAL INTAKE WITH RECOMMENDED INTAKE.
G Lynn Brinkman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 56-58. July 12/24, 1971.
LB3479.U5P4 FEN
Nutrient values, Recommended Dietary Allowances.
Abstract: This paper explains food composition tables, and discusses the comparison of actual intake with recommended intake. A listing of three of the better known food tables and a brief discussion of the report, Recommended Dietary Allowances are included.

174-73
EXPLORING THE NEED FOR NUTRITION EDUCATION.
Dorothy J Pringle
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 12-13. July 19/30, 1971.
LB3479.U5W5 FEN
Malnutrition, Nutrition education.
Abstract: This paper explores the reasons for malnutrition in the U.S., and discusses the proper approach to nutrition education.

175-73
FACT AND FANCY IN NUTRITION AND FOOD SCIENCE - CHEMICAL RESIDUES IN FOODS.
Thomas H Jukes
J Am Diet Assoc 59 (3): 203-211. Sept 1971.
389.8 AM34
Chemical contaminants, Food beliefs, Food misinformation, Pesticide residues, Research methodology, Toxicity.
Abstract: The public reaction towards the use of chemical technology in the production and processing of food has been greatly heightened by the environmentalist movement. The author feels that misinformation has been circulated in the news media about DDT, mercury, antioxidants, and antibiotics. For example, the author states that "DDT is one of the safest compounds ever to be placed in contact with human beings," although "its effects on wildlife are largely unknown." In the other cases, the author opposes the environmentalist's arguments by noting that: "The mercury present in fish of the deep oceans, including tuna, swordfish, sailfish, and albacore, is of natural origin, and The Food and Drug Administration should make this clear to the public," that "a typical antioxidant has been shown to prolong the life of mice to a highly significant extent," and that "the major antibiotics used in animal feeds were thoroughly tested for safety more than 15 years ago.".

176-73
FAT METABOLISM IN CHILDREN - INFLUENCE OF DIETARY PROTEIN AND CALCIUM ON SERUM LIPIDS OF PRE-ADOLESCENT GIRLS.
Jeanette C Groman
J Am Diet Assoc 57 (6): 513-516. Dec 1970.
389.8 AM34
Calcium, Children, Fats and oils, Food intake, Lipids, Metabolism, Nutrient content determination, Proteins.
Abstract: Fifteen healthy girls, seven to nine years old, participated in a 36-day metabolic study. The dietary variables were protein and calcium. After a six-day adjustment diet containing intermediate levels of the dietary variable, each girl was assigned for 30 days to one of four diets. The levels of protein and calcium intake for the four diets were: 26 gm. and 259 mg.; 25 gm and 618 mg.; 46 gm. and 260 mg.; and 46 gm. and 622 mg., respectively. The apparent digestibility of fat and the amount of fecal fat were not influenced by the low to moderate levels of dietary calcium and protein, and no significant changes were observed in the serum lipids which could be attributed to the dietary variables.

177-73
FATS AND HEART DISEASE.
G Lynn Brinkman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 49July 12/24, 1971.
LB3479.U5P4 FEN
Cardiovascular disorders, Disease prevention.
Abstract: This paper reviews the various types of fats and their chemical composition. The relationships between the intake of saturated fats and cholesterol and arteriosclerosis and heart disease are included.

178-73
FATTY ACIDS IN FOODS SERVED IN A UNIVERSITY FOOD SERVICE.
Louise Guild, Dorothy Deethardt, Elizabeth Rust
J Am Diet Assoc 61 (2): 149-151. Aug 1972.
389.8 AM34
Analytical methods, College food service, Fatty acids, Food analysis, Food groups, Lipids, Nutrient content determination.
Abstract: Samples of 56 foods offered in a cafeteria line of a university food service were analyzed by gas-liquid chromatography for fatty acids. Data are reported for 11 major fatty acids and for other unidentified peaks. The latter, although usually representing less than 1 per cent, accounted for 10 per cent or more of the total fatty acids in some foods. At least 53 different fatty acid peaks were found, although no single sample had more than 40.

179-73
FATTY ACIDS IN NEWER BRANDS OF MARGARINE.
Peter Miljanich, Rosemarie Ostwald
J Am Diet Assoc 56 (1): 29-30. Jan 1970.
389.8 AM34
Cholesterol, Fatty acids, Food composition, Margarine.
Abstract: The importance of dietary polyunsaturated fatty acids in the regulation of the level of cholesterol in blood has been well established. Indications that lowering of blood cholesterol levels may be beneficial in preventing atherosclerotic heart disease is accumulating. This article presents data on the fatty acid composition of some margarines which have recently become commercially available.

180-73
FATTY ACIDS, CHOLESTEROL, AND PROXIMATE ANALYSES OF SOME READY-TO-EAT FOODS.
Bluebell R Standal
J Am Diet Assoc 56 (5): 392-396. May 1970.
389.8 AM34
Analytical methods, Cholesterol, Convenience foods, Fatty acids, Food analysis, Nutrient content determination, Proximate composition.
Abstract: This study of certain processed and prepared foods has demonstrated that foods of the same name do not necessarily have the same nutrient values. The values presented could have been influenced by the state of dehydration, the types of fats and oils used in the cooking, and the individual practices of bakers, restauranteurs, food companies, and cooks. Calculation of nutrient content from the raw ingredients to prepared foods, while useful, can be of limited value, particularly in cases where food tables do not give the moisture content of the raw ingredients. This is true of Oriental foods, particularly. If more accurate information is needed, biochemical analysis of foods as consumed is obviously to be preferred.

181-73
FEEDING CHILDREN.
Food Mgt 8 (2): 32-37. Feb 1973.
TX943.F6
Diet improvement, Food habits, Food preferences, Meal patterns, Mental retardation, Physical development, Physically handicapped, Preschool children (2-5 years), School children (6-11 years).
Abstract: This article tackles the question: how are children, both normal as well as retarded, to be nourished and find enjoyment in eating? The author suggests ways of helping the mentally and physically handicapped child through repetition and response, getting him to use utensils properly and to chew and swallow food. Special diets that fit the child's development are recommended for each of these stages. Suggestions are also made to improve the food service and training of patients in children's hospitals.

182-73
INTRODUCTION TO NUTRITION. 2d ed.
Henrietta Fleck
New York, Macmillan 503 p. illus. 1971.

**183-73**

TX353.F54 FEN
Age groups, Dental health, Food fads, Food habits, Food selection, Influences on nutrition, Nutrition education, School lunch programs, Textbooks.
Abstract: This textbook presents a total picture of nutrition to the college student and others. Factors that influence a person's state of nutrition--the impact of social, scientific, economic, psychological, political, environmental, and other influences upon eating patterns--are also discussed. Specific case studies are presented of persons who applied the principles of nutrition to their consumption of food. Although this is a basic text in nutrition, the author assumes a sophisticated knowledge of concepts in the physical and social sciences. There is a thorough treatment of the basic concepts of nutrition from an interdisciplinary approach, coupled with an application to the needs and problems of individual persons.

**183-73**

MATERIALS AND METHODS IN NUTRITION EDUCATION; PROCEEDINGS, NUTRITION EDUCATION SEMINAR; 1971.
Florida, Agricultural and Mechanical University, Dept. of Home Economics
Tallahassee, Fla. 215 p. 1971.
LB3479.U5 FEN
Food service training, Inservice education, Instructional aids, Nutrition education, Proceedings, Resource guides, School food service, Seminars, Teaching techniques.
Extract: This two-week seminar was planned primarily to expand and update knowledge of nutrition education materials and methods for food service training programs. The seminar was structured in four major areas: (1) general information, (2) roles and challenges, (3) instructional, and (4) implementation. These areas were developed through a selection of relevant topics for readings, guest lecture presentations, discussions, panels, and other individual and group activities.

**184-73**

FOCUS ON NUTRITION...YOU CAN'T TEACH A HUNGRY CHILD. 2.
D L Callahan
Sch Foodserv J 25 (i.e.25, 8): 25-27,30,33-35,37-38,40. Sept 1971.
389.8 SCH6
Children, Hunger, Malnutrition, Mental retardation, Nutrition, School breakfast programs, Surveys.
Abstract: Results of a survey of Massachusetts school children, emphasizing the breakfast survey, basic four, and miscellaneous data.

**185-73**

FOCUS ON OPTIMAL DEVELOPMENT: IMPROVING CHILD NUTRITION.
Annabelle D Selph
J Nutr Educ 4 (2): 68-69. Spring 1972.
TX341.J6
Community action, Health education, North Carolina, Nutrition education, School community relations.
Abstract: The author documents a comprehensive health and nutrition project that was begun in a low-income area of Durham, North Carolina. Community participation in the nutrition education programs of the public schools was an essential ingredient of the project. The overall objective was to develop an interdisciplinary team, in a public school setting, made up of health, nutrition, social, and educational personnel under the direction of a joint advisory council of parents, teachers, and representatives from community service agencies. Six other objectives included (1) increasing of parent participation in school nutritional programs, (2) better utilization of community services, (3) better students' nutritional intake, (4) train professionals and para-professionals to see the effect of good nutrition on overall health and learning ability, (5) improve the physical status of the children, and (6) improve teacher awareness of their students' needs.

**186-73**

FOLACIN IN WHEAT AND SELECTED FOODS.
Susan Butterfield, Doris Howes Calloway
J Am Diet Assoc 60 (4): 310-314. Apr 1972.
389.8 AM34
Analytical methods, Folacin, Food analysis, Nutrient content determination, Nutrient values, Vitamins, Water-soluble vitamins, Wheat.
Abstract: Wheat fractions and breads made from these fractions were analyzed for free and total folacin using L. casei with ascorbic acid in the medium. Of the wheat fractions assayed, germ and bran were highest in folacin, and whole wheat flour had twice as much as baker's patent flour. Bread contained more folacin than the flour from which it was made, due primarily to the addition of yeast. Folacin content of single-strength orange juice was retained in the frozen concentrate. Values for these products and for cabbage, romaine, banana, and egg yolk were higher than reported previously due to improved assay procedure. However, variability was large, indicating that more research is needed to improve the reliability and reproducibility of the assay method for folacin in food.

**187-73**

FOOD AND NUTRITION EDUCATION IN THE PRIMARY SCHOOL: A GUIDE FOR ITS INTRODUCTION.
Food and Agriculture Organization of the United Nations
Rome 107 p. 1971.
LB1587.N8F6 FEN
Developing nations, Elementary education, Evaluation, Foods instruction, Instructional materials, Integrated curriculum, Nutrition education, School lunch programs, Teaching guides.
Abstract: This guide describes the importance of nutrition education in the primary school, the various stages of introducing it into the curriculum, the instruments necessary to implementation, and evaluation of results. Stress is on in-service teacher training and preparation of manuals and audio-visuals for teaching nutrition. A scheme for introducing nutrition education in the overall curriculum is presented.

**188-73**

CALORIE REQUIREMENTS; REPORT OF THE SECOND COMMITTEE ON CALORIE REQUIREMENTS.
Food and Agriculture Organization of the United Nations, Committee on Calorie Requirements
Rome 67 p. 1957.
TX551.F6 FEN (Food and Agricultural Organization of the United Nations. FAO nutritional studies, no. 15)
Age groups, Alcoholic beverages, Caloric intake, Climatic factors, Dietary standards, Reference man, Reference woman, Research methodology.
Extract: Human beings must obtain enough energy from the food they eat if they are to be healthy and active. The study of calorie requirements attempts to express this primary need in quantitative terms. The purpose of the present report is to contribute further to this study and to define requirements as precisely as existing knowledge allows. This report is a revised and extended version of the first report. While much of the first report has been retained, significant changes have been introduced. The requirements of children have been re-assessed and the methods of allowing for the influence of age and climate on requirements have been modified. Greater attention has been given to the important problem of the relationship between activity and requirements.

**189-73**

FOOD ACCEPTANCE AND NUTRIENT INTAKE OF PRESCHOOL CHILDREN.
Inez Harrill, Carmen Smith, Joan Anderson Gangever
J Nutr Educ 4(3): 103-105. Summer 1972.
TX341.J6
Food intake, Food preferences, Nutrient values, Nutrition education, Preschool children (2-5 years), Vegetables.
Abstract: The nutritive value of foods consumed at the noon meal and morning snack by preschool children 3 to 5 years of age was calculated from weighed diets. Mean dietary intakes except for calories, iron, and thiamin equaled or exceeded one-third of the RDA. The proportion of the caloric and nutrient intake provided by the various food groups reflected the preferences of the children for certain foods. Vegetables were eaten sparingly. A food information program increased the mean intake of four test vegetables.

**190-73**

FOOD AND NUTRIENT INTAKE OF CHILDREN FROM BIRTH TO FOUR YEARS OF AGE.
Priscilla D Steele, Juanita A Eagles
Nutr Program News 1-6. Sept/Oct 1971.
1.982 A2N955
Children, Dietary surveys, Economic influences, Food intake, Influences on nutrition, Nutrient intake.
Abstract: This study on children from birth to 4 years of age showed that: (1) infants under 1 year met the RDA for more nutrients than children 1 to 4 years; (2) the major problem with children from low-income families was the low intake of iron. Average intakes of ascorbic acid and calcium were also frequently below recommended levels; (3) average diets were above the RDA for protein and vitamin A value; and (4) infants in the United States as a whole, consumed more fresh whole milk than evaporated milk or concentrated liquid formulas.

**191-73**

FOOD AND NUTRITION EDUCATION FOR MENTALLY DISTURBED WOMEN.
Margaret Wilkinson
J Nutr Educ 3 (1): 14-15. Summer 1971.
TX341.J6
Emotionally disturbed, Foods instruction, Mental disorders, Nutrition education.
Abstract: An evaluation of teaching nutrition/meal management classes for emotionally disturbed women in a day care center is presented. Such classes may be of therapeutic as well as practical value.

**192-73**

FOOD BELIEFS AFFECT NUTRITIONAL STATUS OF MALAY FISHERFOLK.
Christine S Wilson
J Nutr Educ 2 (3): 96-98. Winter 1971.
TX341.J6
Cultural factors, Food beliefs, Food restrictions, Food superstitions, Food taboos, Malaya, Nutritional status, Resistance to change.
Abstract: Food beliefs can have great influence on nutrient status. Traditional attitudes and customs sometimes forbid the intake of nutritionally superior foods at a time when the individual critically needs them. The author point out the ways in which food habits affect health, and emphasize the fact that culturally conditioned food habits are difficult to change, because such habits are very important emotionally to the people holding them.

193-73
FOOD CONSUMPTION OF LOW-INCOME, RURAL NEGRO HOUSEHOLDS IN MISSISSIPPI.
Cecilia Schuck, June B Tartt
J Am Diet Assoc 52 (3): 151-155. Feb 1972.
389.8 AM34
Diet patterns, Dietary study methods, Dietary surveys, Food intake, Mississippi, Negroes.
Abstract: The authors conducted a dietary survey of 461 low-income, rural Negro households in three counties in Mississippi. Money value of foods used tended to increase with household size and income. Meats and grains were the principal contributors to caloric value. Fat represented over 40 per cent of calories and was derived chiefly from meats. Home-produced foods contributed little to food used at any income level.

194-73
FOOD FACTS AND FADS.
W Frank Shipe
Cornell Hotel And Restaurant Admin Quarterly 13 (2): 33. Aug 1972.
TX901.C67
Food composition, Food fads, Food misinformation, Food preferences, Food quackery, Palatability ratings.
Abstract: It is said there are two types of facts - those that are true and those that are not. This article presents both types of facts. The untrue facts are the ones which often give rise to fads. The author presents a number of food fads (and the untrue facts that back them up), and then presents the true facts for each case.

195-73
FOOD FADDISM.
National Dairy Council
Dairy Counc Dig 44 (1): 1-14. Jan/Feb 1973.
389.8 D14
Food beliefs, Food fads, Food misinformation, Nutrition education, Organic foods.
Extract: The health, economic, and social problems resulting from adherence to food faddism are receiving increased attention. The extent of food faddism is noteworthy and the most serious problem is that individuals follow bizarre dietary patterns in preference to seeking competent medical attention. In this Digest many interrelated forms of food faddism are discussed, such as 'organically-grown' and 'natural' foods, and Zen-Macrobiotic diets. The popular movement toward food faddism presents a challenge to nutrition and allied health leaders to become cognizant, concerned, and involved as educators. (NDC).

196-73
FOOD FOR A MODERN WORLD (MOTION PICTURE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 reel, 16mm, sd, col, 10 min. 1968.
TX353.F62 FEN AV
Agriculture, Food supply.
Includes teacher's guide. Also available in videocassette.
Abstract: Prepared for senior high school students and for adults, this film traces developments in the U.S. food technology and agriculture over the past fifty years, and it compares our ability to produce and preserve food with situations in other parts of the world. As the film fosters appreciation for our own country's agricultural achievements, it also make clear the imperative need to extend modern farming techniques to peoples everywhere.

197-73
FOOD FOR HEALTH: CALORIES (FILM LOOP); MADE BY MORELAND-LATCHFORD PRODUCTIONS, DISTRIBUTED BY STERLING EDUCATIONAL FILMS, INC.
Moreland-Latchford Productions, ltd
Toronto, Moreland-Latchford Productions, Ltd. 1 cassette, super 8mm si, col, 5 min. 1967.
TX364.F62 FEN AV (Food for health series)
Caloric intake, Caloric values, Dietary standards, Digestion, Nutrition education, Secondary education.
For use in a Technicolor cassette projector.
Abstract: This motion picture begins with the chemical changes that take place in digestion, then tells what calories measure, how many calories different foods supply, why different people need different amounts, and how excess calories cause obesity.

198-73
FOOD FOR LIFE (MOTION PICTURE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 reel, 16mm, sd, col, 10 min. 1958.
364.F62322 FEN AV
Developing nations, Food habits, Food supply, Malnutrition, Nutrition education, Obesity.
Includes teacher's guide. Also available in videocassette.
Abstract: This film's purpose is to explain how various forms of malnutrition are caused and what can be done to prevent them. To this end the film compares the food practices and problems of four teen-agers--two Americans, a South American, and an Asian. Tara, a teen-ager living in India, is poorly nourished because there is neither quantity nor variety in her village's food supply; American teen-ager Karen Mathews has enough to eat but chooses the wrong kinds of foods. Emelio Salas, 16 year old Colombian, has plenty to eat, but a sufficient variety of foods is unavialable. He suffers from protein deficancy. Bob Hendersen, another American teen-ager, is overweight and rarely exercises. Analyzing these problems, the film explains that Tara will not have enough to eat until her village has means to produce enough food; that without an adequate supply of protein, Emelio--along with millions of other children--suffers from Kwashiorkor; the only ways bob can lose weight are to eat less and exercise more; and that while all four suffer from malnutrition, only Karen and Bob can help themselves.

199-73
FOOD FOR LIFE (VIDEOCASSETTE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 videocassette, sd, col, 22 min, 3/4", 1968.
TX364.F6232 FEN AV
Developing nations, Food habits, Food supply, Malnutrition, Nutrition education, Obesity.
For use in videocassette player. Includes teacher's guide.
Abstract: This film's purpose is to explain how various forms of malnutrition are caused and what can be done to prevent them. To this end the film compares the food practices and problems of four teen-agers--two Americans, a South American, and an Asian. Tara, a teen-ager living in India, is poorly nourished because there is neither quantity nor variety in her village's food supply; American teen-ager Karen Mathews has enough to eat but chooses the wrong kinds of foods. Emelio Salas, 16 year old Colombian, has plenty to eat, but a sufficient variety of foods in unavailable. He suffers from protein deficiency. Bob Henderson, another American teen-ager, is overweight and rarely exercises. Analyzing these problems, the film explains that Tara will not have enough to eat until her village has means to produce enough food; that without an adequate supply of protein, Emelio--along with millions of other children--suffers from Kwashiorkra; the only ways Bob can lose weight are to eat less and exercise more; and that while all four suffer from malnutrition, only Karen and Bob can help themselves.

200-73
FOOD GUIDES (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. (n.d.).
TX364.F622 FEN AV (Vocational Library: food management--food for health series)
Food groups, Foods instruction, Health education, Nutrition education.
For use in a Technicolor cassette projector.
Abstract: This motion picture illustrates the four basic food groups by showing examples of foods from each group.

201-73
FOOD HABITS OF LOW-INCOME CHILDREN IN NORTHERN NEW YORK.
Diva Sanjur, Anna D Scoma
J Nutr Educ 2 (3): 85-95. Winter 1971.
TX341.J6
Cultural factors, Food dislikes, Food habits, Food preferences, Income groups, Meal patterns.
Abstract: Food patterns of the poor have been of concern for at least 25 years. This investigation was done in the light of a socio-cultural context. The authors attempt to suggest a multidimensional code for describing and recording the dietary pattern of a group of people.

202-73
FOOD HABITS OF MIGRANT FARM WORKERS IN CALIFORNIA - COMPARISONS BETWEEN MEXICAN-AMERICANS AND "ANGLOS".
Christine M Bruhn, Rose Marie Pangborn
J Am Diet Assoc 59 (4): 347-355. Oct 1971.
389.8 AM34
Dietary surveys, Food habits, Food preferences, Food symbolism, Low income groups, Mexican-Americans, Migrant workers.
Abstract: Sixty-five migrant agriculture families of Mexican descent and 26 families of "Anglo" heritage were interviewed concerning their food purchasing patterns, food preferences, cooking practices, the emotional significance of foods, and their desire for changing their food habits. The Mexican families shopped once a week and most Anglo families shopped every day, spending $40 and $50 per week, respectively, at markets chosen for their low prices. Both groups demonstrated food habits with similarities due to the common restraints of low income, but also revealed differences due to their respective ethnic backgrounds and exposure to other groups. The strong family ties and limited facility in English of the Mexican families caused them to be more inner-directed, thereby limiting their exposure to the life-style and eating habits of others. Anglo families, on the other hand, had no language impediments, could readily obtain the ingredients used in the foods of their choice, and had a wider exposure to the food habits of other people.

203-73
FOOD INTAKE OF INFANTS ATTENDING WELL-BABY CLINICS IN HONOLULU.
Claire Hughes Ho, Myrtle L Brown
J Am Diet Assoc 57 (1): 17-21. Jul 1970.
389.8 AM34
Dietary information, Dietary surveys, Food intake, Food intake determination, Honolulu, Infants (To 2 years), Nutrient content determination.
Abstract: This study found that food intakes of nearly all of 52 infants, two to nine months of age, met at least two-thirds of the recommended allowances for nutrients except for iron. Sodium intakes were, for the most part, above the requirement for growth and for some infants approached or exceeded suggested maximum levels. The possible relationship of sodium intake in infancy to hypertension in later life is discussed.

204-73
FOOD IS MORE THAN NUTRIENTS.
E N Todhunter
Food And Nutr News 43 (6/7): 1,4. Mar/Apr 1972.
389.8 F7332
Cultural factors, Food selection, Food symbolism, Foods, Nutrients.
Abstract: Many cultural and symbolic factors, as well as nutrients, play a part in food selection.

205-73
FOOD MICROBIOLOGY: THEORETICAL BASIS AND POPULARIZED MATERIAL.
Mary Coleman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 46-48. July 22/24, 1971.
LB3479.U5P4 FEN
Food poisoning, Satellite.
Abstract: This paper discusses food poisoning causes and its control. Keeping foods below 40 degrees F or above 140 degrees F is recommended. Problems involved in satellite feeding are presented.

206-73
FOOD PRACTICES AND PREFERENCES OF SOME COLLEGE STUDENTS.
Ann R Stasch, Mae Martha Johnson, Glennell J Spangler
J Am Diet Assoc 57 (6): 523-527. Dec 1970.
389.8 AM34
College students, Food habits, Food preferences, Young adults (20-34 years).
Abstract: Do food habits learned at home carry over when young people go to college? Do their food preferences change? The survey of New Mexico freshman students reported in this article covered these points, as well as their milk-drinking habits and intake of ascorbic acid-rich foods.

207-73
FOOD PURCHASING PRACTICES OF YOUNG FAMILIES.
G Lamkin, M L Hielscher, H B Janes
J Home Econ 62 (8): 598-604, ref. Oct 1970.
321.8 J82
Consumer economics, Convenience foods, Food purchasing, Fruits, Meat, Milk, Nutrients, Preschool children (2-5 years), Vegetables.
Abstract: Ways in which preschool children influence family food-buying practices. Implications for educational programs may be inferred. Based on North Central Regional Study of Diets of Preschool Children.

208-73
FOOD QUALITY - A FOCUS FOR TOGETHERNESS FOR FOOD SCIENTISTS AND NUTRITIONISTS.
George F Stewart
J Nutr Educ 5(1): 9-12. Jan/Mar 1973.
TX341.J6
Consumer education, Convenience foods, Food quality, Food sanitation, Food science, Food technology, Nutrient values, Nutrition, Palatability ratings.
Abstract: The author calls for increased cooperation between food scientists and nutritionists in order to guarantee that proper consideration will be given to the nutritional quality of new food products being developed and marketed by commercial processors. This will require a more balanced assessment of quality by both groups with common recognition of six attributes: (1) safety and purity, (2) sensory properties, (3) convenience, (4) shelf life, (5) functional properties, and (6) nutritive value.

209-73
FOOD USES OF TRITICALE.
K Lorenz
Food Technol 26 (11): 66-74. Nov 1972.
389.8 F7398
Baked goods, Grain products, Nutrient content determination, Proteins, Wheat.
Abstract: Triticale, a hybrid of wheat and rye, offers potential as a good source of protein and lysine. This article discusses the composition, characteristics, and potential uses of triticale and presents data on its use in breads, rolls, and noodles.

210-73
FOOD, ENERGY AND YOU (VIDEOCASSETTE): PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 videocassette, sd, col, 18 min, 3/4". 1968.
TX364.F623 FEN AV
Elementary education, Energy metabolism, Food habits, Nutrition education, Weight control.
For use in videocassette player. Includes teacher's guide.
Abstract: This film's intention is to demonstrate with scientific evidence the process by which food supplies us with energy; and to make clear how and why sensible eating habits contribute significantly to our physical well-being. The film shows: (1) that energy is stored in food, as evidenced by the heat and light given off when foods are burned; (2) how energy, originating from the sun, becomes stored in food by photosynthesis; (3) how, through oxidation, energy is subsequently released in the body; (4) that the ADP-ATP system in our cells converts food energy to physical energy; (5) that different people require different amounts of energy; and the film verifies that the "only way to gain weight is to take in more energy than you use--and the only ways to lose weight are to take in less energy or use more".

211-73
FOOD, ENERGY, AND YOU (MOTION PICTURE): PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Perennial Education of California
Los Angeles, Wexler Film Productions 1 reel, 16 mm, sd, col, 10 min. 1968.
TX364.F62324 FEN AV
Elementary education, Energy metabolism, Food habits, Nutrition education, Weight control.
Includes teacher's guide. Also available in videocassette.
Abstract: This film's intention is to demonstrate with scientific evidence the process by which food supplies us with energy; and to make clear how and why sensible eating habits contribute significantly to our physical well-being. The film shows: (1) that energy is stored in food, as evidenced by the heat and light given off when foods are burned: (2) how energy, origination from the sun, becomes stores in food by photosynthesis; (3) how, through oxidation, energy is subsequently released in the body; (4) that the ADP-ATP system in our cells convert food energy to physical energy; (5) that different people require different amounts of energy; and the film verifies that the "only way to gain weight is to take in more energy than you use--and the only ways to lose weight are to take in less energy or use more.".

212-73
FOODS FOR TEENS: SNACKS THAT COUNT (SHOW'N TELL): PRODUCED BY THE U.S. EXTENSION SERVICE AND DISTRIBUTED BY THE DOUBLE SIXTEEN CO.
U.S., Extension Service
Wheaton, Ill., Double Sixteen Co. 2 filmstrip keys, 15, 15 fr., col. 16mm and phonodisc. [n.d.].
TX364.F6 FEN AV
Food habits, Nutrients, Nutrition education, Secondary education, Snacks.
For use with a General Electric Show'N Tell Phono-Viewer.
Includes phonodisc: 33 1/3 rpm.
Abstract: This phonorecord contains two selections. "Food for Teens" describes the foods teenagers need and why. "Snacks that Count" provides information on the nutrients contained in common snacks.

213-73
FOOD SCIENCE: A CHEMICAL APPROACH. Second edition.
Brian A Fox, Allan G Cameron
London, University of London Press Ltd. 381 p. illus. 1970.
TX354.F68 FEN
Carbohydrates, Digestion and absorption, Fats and oils, Food chemistry, Food preservation, Food science, Food spoilage, Nutrients, Proteins.
Abstract: This book was originally written in an effort to combine, at a fairly elementary level, a discussion of the chemical nature of food with a description of what happens to food when it is cooked and eaten. The second edition includes extended chapters on food preservation, fats and oils, bread and flour, proteins, and a new chapter on cooking and diet.

214-73
FREQUENCY OF FEEDING, WEIGHT REDUCTION, AND BODY COMPOSITION.
Charlotte M Young
J Am Diet Assoc 59 (5): 466-472. Nov 1971.
389.8 AM34
Body composition, College students, Frequency of feeding, Meal patterns, Obesity, Weight control.
Abstract: Eleven moderately obese young college men were subjected to weight reduction over a 14-week period on a rigidly controlled 1,800-calorie diet fed either as six, three, or one meal(s) per day. The effects of the frequency of feeding and of weight reduction on body composition and on nutrient utilization were studied with the following results: (a) neither frequency of feeding nor stage of weight loss had a significant effect on weight loss; (b) frequency had no significant effect on losses in fat, skinfold thicknesses, or body circumferences. However, for each parameter, losses were greater in the early stage of weight reduction than later; (c) frequency had no significant effect on nitrogen or sodium retention, or potassium excretion. Nitrogen and sodium retentions were greater early in the weight reduction; (d) the young men favored

three meals a day; six meals were considered a "bother"; in some cases, one meal a day was a "strain.".

215-73
FREQUENCY OF FEEDING, WEIGHT REDUCTION, AND NUTRIENT UTILIZATION.
Charlotte M Young
J Am Diet Assoc 59 (5): 473-480. Nov 1971.
389.8 AM34
College students, Frequency of feeding, Metabolic studies, Obesity, Weight control.
Abstract: Eleven moderately obese young college men engaged in their usual activities were subjected to weight reduction on a rigidly controlled, 1,800-calorie diet fed either as six, three, or one meal(s) per day. The effects of the various frequencies of feeding and of weight reduction on the utilization of carbohydrate and fat were studied by xylose absorption and oral glucose tolerance tests and by following serum lipid changes, respectively. On one meal a day, oral glucose tolerance was significantly reduced and serum cholesterol significantly increased over that observed on three or six meals a day. Frequency of feeding did not significantly affect xylose absorption, serum phospholipids, or tryglicerides. The latter significantly decreased with weight reduction.

216-73
FRUIT AND VEGETABLE ACCEPTANCE BY STUDENTS - FACTORS IN ACCEPTANCE AND PERFORMANCE.
Mabel A Walker, Mary M Hill, Frank D Millman
J Am Diet Assoc 62 (3): 268-272. Mar 1973.
389.8 AM34
Cultural factors, Food habits, Food preferences, Fruits, Surveys, Vegetables.
Abstract: Preference and acceptance of fruits and vegetables by elementary and high school students were surveyed by interview and questionnaire responses by the students themselves and their parents. Both middle and low-income groups were represented, as well as three geographic regions. Fruits were apparently preferred to vegetables, and cooked over raw vegetables. Parents' attitudes seem to influence their children's food behavior. Rejection of some fruits and vegetables was apparently based on prejudice and unfamiliarity. Household consumption of fruits and vegetables is affected by acceptability, with mothers tending to serve only those acceptable to their families.

217-73
FULFILLING THE SCIENTIFIC COMMUNITY'S RESPONSIBILITY FOR NUTRITION AND FOOD SAFETY.
W J Darby
Food Technol 26 (8): 35, 36, 37. Aug 1972.
389.8 F7398
Additives and adulterants, Chemical contaminants, Food contaminants, Food standards and legislation, Nutrient values, Nutrition, Safety.
Abstract: Developments in science and technology during the past 3 decades have caused misunderstandings and conflicts that lead to unwarranted and unnecessary policy decisions, legislative action, and regulatory measures. To make sound policy decisions requires mutual understanding and confidence among scientists and public officials. The Nutrition Foundation can play an important role in this area.

218-73
FUNCTIONAL PROPERTIES OF CARBOHYDRATES.
M H Katz
Food Technol 26 (3): 20-22. Mar 1972.
389.8 F7398
Analytical methods, Carbohydrates, Food analysis, Measurement.
Abstract: Properties of carbohydrates ingredients and of foods containing these ingredients are usually described in qualitative rather than quantitative terms because existing tests generally rely on subjective sensory evaluation without any objective measurement of functionality. This paper presents a method of quantifying the functional properties of carbohydrates.

219-73
FUNCTIONS AND INTERRELATIONSHIPS OF VITAMINS.
National Dairy Council
Dairy Counc Dig 43 (5): 25-28. Sept/Oct 1972.
389.8 D14
Biochemistry, Milk, Recommended Dietary Allowances, Vitamins.
Extract: The purpose of this Digest is to present significant contributions of contemporary vitamin research specifically for vitamins A, D, E, B12, and folate. The basic biochemical role of vitamins and their interrelationships are discussed. Whole milk is a valuable contributor to the vitamin RDA, in particular, riboflavin, vitamin B12, niacin equivalents, and vitamin A. In general, the intake of a nutritionally adequate diet incorporating a variety of foods seldom results in a vitamin deficiency. (NDC).

220-73
GASTROINTESTINAL ABSORPTION (SLIDES); NUTRITION TODAY; TEACHING AID NUMBER 1. DISTRIBUTED BY NUTRITION TODAY, WASHINGTON, D.C.
Franz J Ingelfinger
Nutrition Today
Washington, Nutrition Today 9 slides, 2" x 2", color. 1969.
QP156.G3 F&N AV (Nutrition Today; teaching aid number 1.)
Digestion and absorption, Instructional aids, Nutrition education.
Kit includes: 9 slides and 6 syllabuses.
Abstract: The mucosa lining the canal of the small intestine consists of a single layer of epithelial cells resting on a supporting structure of connective tissue interlaced by vascular and lymphatic channels, the lamina propria. In its simplest terms, absorption is the process whereby selected intestinal contents are moved across the intestinal epithelium and into the vessels of the lamina propria. The details of the morphologic pathway of absorption are, however, more elaborate. Absorption requires (1) penetration of membrane that encapsulates the epithelial cell, (2) transport through the intricate maze of canals and organelles that make up the cellular interior, (3) perhaps metabolic transformation within the cell, (4) extrusion from the lateral or basal aspects of the epithelial cell, (5) passage through basement membrane into lamina propria, and (6) penetration through vascular or lymphatic epithelium for entry into blood or lymph. The slides in this teaching kit illustrate these processes.

221-73
A NUTRITION GUIDEBOOK FOR ELEMENTARY SCHOOL TEACHERS.
E Curtiss Gaylord
N.p. 273 p. 1955.
LB1587.N8G3 F&N
Elementary education, Instructional materials, Integrated curriculum, Nutrition education, Resource guides, Teaching guides, Teaching techniques.
Thesis (Ed.D) - New York University, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis sets out to develop a guidebook of materials and techniques for teaching nutrition to elementary school children. The second part of the dissertation presents the guidebook as developed. Topics discussed are (1) relation of nutrition study to the general health curriculum, (2) good food, (3) forming eating patterns, (4) dietary and health needs of children, and (5) teaching methods.

222-73
GENERAL FACTORS AFFECTING COLLEGE COEDS FOOD PREFERENCES, HABITS, AND INTAKE.
L M Wakefield, M C Miller
J Home Econ 63 (1): 45-47. Jan 1971.
321.8 J82
Adolescents (12-19 years), Food habits, Food preferences, Meal patterns, Nutrition.
Abstract: Trends in eating patterns because of real or imagined overweight among college girls were examined. Knowledge of nutrition was lacking. Most were dissatified with their figures.

223-73
A RESOURCE HANDBOOK FOR TEACHING NUTRITION IN THE ELEMENTARY SCHOOL.
Georgia, Dept. of Education
Fannie Lee Boyd
Atlanta 30 p. 1970.
LB1587.N8G4 F&N
Activity learning, Elementary education, Integrated curriculum, Nutrition education, Resource guides.
Extract: This guide is designed to help the teacher of nutrition in choosing goals, concepts and learning opportunities appropriate for various grade levels. The material is grouped in three units, one for grades one and two, one for grades three and four, and one for grades five, six, and seven. A separate section on working with the school food service manager is included.

224-73
WHITEY AND WHISKERS AND FOOD.
Constantine Georgiou
Irvington-on-Hudson, N.Y., Harvey House 45 p. illus. 1964.
TX355.G44 F&N
Demonstrations (Animal), Elementary education, Nutrition education.
Abstract: This book for elementary school children tells the story of a fourth-grade class's first controlled science experiment--an experiment in nutrition. Whitey and Whiskers are two laboratory mice to whom the children give different diets to study their nutritional effects.

225-73
NUTRITION, BEHAVIOR, AND CHANGE.
Helen H Gifft, Marjorie B Washbon, Gail G Harrison
Englewood Cliffs, N.J., Prentice-Hall 392 p. 1972.
TX360.U6G5 F&N
Behavior change, Cultural factors, Food consumption, Food habits, Health, Influences on nutrition, Nutrition education, Textbooks.
Abstract: Using the simple premise that food habits determine nutrient intakes, and acknowledging that some insight into factors that influence food behavior and eating patterns must precede any intelligent attempt to induce change, the authors mesh the science of nutrition with cultural, economical, environmental, physiological, psychological, and social factors that affect human behavior and determine food behavior patterns. It is a resource book for college teachers concerned with developing nutrition education courses. The book contains three major sections: (1) the influence of society and culture on individual behavior, (2) food consumption patterns and eating habits, and (3) nutrition education.

226-73
GOOD FOOD WORKS FOR YOU (SHOW N' TELL); PRODUCED BY THE U.S. EXTENSION SERVICE AND DISTRIBUTED BY THE DOUBLE SIXTEEN CO.
U.S., Extension Service
Wheaton, Ill., Double Sixteen Co. 1 filmstrip key, 15 Fr., col, 16mm and phonodisc. [n.d.].
TX364.G6 FEN AV
Dietary standards, Meal patterns, Milk, Nutrients, Nutrition education, Secondary education, Vitamins.
For use with a General Electric Show'N Tell Phono Viewer.
Includes phonodisc: 33 1/3 rpm.
Abstract: This phonorecord demonstrates the ways in which good food can improve the health and appearance of the individual. It discusses food groups, food needs, vitamins, and milk.

227-73
FOOD FACTS AND FUN WITH "BUTTER & BOOP".
Grocery Manufacturers of America, Inc.
Washington, D.C. 14 p. N.d.
TX355.G7 FEN
Cartoons, Comic books, Elementary education, Foods instruction, Nutrition education.
Abstract: This comic book tells the story of four kids, three well-nourished and one ill nourished, and a dog. The undernourished boy is always lethargic, sleeping in class, losing games and fights. His friends show him how a better diet could improve his health and disposition.

228-73
GROWTH OF PRESCHOOL CHILDREN IN THE NORTH CENTRAL REGION.
Beth A Fryer
J Am Diet Assoc 60 (1): 30-37. Jan 1972.
389.8 AM34
Dietary surveys, Economic influences, Physical development, Preschool children (2-5 years), Regional surveys.
Abstract: Weight and height measurements were made on a representative sample of preschool children (birth to six years) in the North Central Region. In addition, birth weights and heights reported by the mothers were noted. There were rapid increases in weight and height of both sexes during the first 12 months, followed by much slower, but essentially linear, increases to 72 months. Mean weight had doubled for both sexes by three to six months and had tripled for boys by nine to 12 months and for girls by 12 to 18 months. The boys were somewhat heavier and taller than the girls throughout the six years. In general the North Central children attained a high standard of physical growth during the preschool period. Dietary intakes of calories, protein, fat, carbohydrate, calcium, phosphorous, iron, and niacin equivalents increased significantly with increases in weight, height, weight:height ratio, and age for both boys and girls. Riboflavin and thiamin intakes increased for boys but not for girls.

229-73
PROGRAMMED NUTRITION.
Helen A Guthrie, Karen Sue Braddock
Saint Louis, C.V. Mosby Co. 286 p. 1971.
TX354.G82 FEN
Higher education, Nutrition education, Programed instruction, Workbooks.
Abstract: This linear programed presentation of the fundamentals of nutrition is the result of the selection of the basic concepts, item construction, testing, revising, and retesting of the format and content of each frame. The student is presented with a concept, practices the concept, and is tested on the concept. He also receives periodic reviews of what he has learned. Areas of study include carbohydrates, fats, protein, energy balance, minerals, macronutrients, micronutrients, water, fat-soluble vitamins, water-soluble vitamins, dietary essentials.

230-73
MAN, HEALTH, AND ENVIRONMENT.
Brent Q Hafen
Minneapolis, Burgess 269 p. 1972.
RA422.5.H3 FEN
Air, Cancer, Ecology, Environmental factors, Food additives, Health, Pesticide residues, Pollution.
Abstract: The purpose of this book of readings is to provide an overview of the nature and effect of the various types of the environmental pollutants with particular emphasis on the latest available scientific knowledge of the health and welfare hazards of such pollution. It should be of particular interest to anyone teaching in the area of the environmental sciences or any of the health-related subjects. The readings have been gathered from numerous sources and revolve around the following general areas: (1) health and environmental pollution, (2) air pollution, (3) water and solid wastes, (4) noise and radiation, (5) toxic substances, (6) population growth, and (7) environmental education.

231-73
A HALF CENTURY OF CHANGING FOOD HABITS AMONG JAPANESE IN HAWAII.
Nao S. Wenkam, Robert J Wolff
J Am Diet Assoc 57 (1): 29-32. Jul 1970.
389.8 AM34
Cultural factors, Dietary history, Food habits, Food preferences, Hawaii, Japan, Nutrient content determination, Resistance to change.
Abstract: From a predominantly high-carbohydrate, rice and plant food diet, the food pattern of the Japanese immigrant family in Hawaii has changed to a high-protein and fat, "cosmopolitan" diet. Among the socio-cultural factors which brought about this change are: desire for higher social status through adoption of a diet associated with a higher status group at the same time traditional family controls were eroding; allotment of more family money for food and availability of foods introduced by other ethnic groups; and perhaps, the most decisive factor, the changing attitude of the second generation toward Japanese foods and traditions in general. The effect of this change has been reduction in beriberi deaths, increased longevity, and increase in stature.

232-73
MODERN FOOD ANALYSIS.
F Leslie Hart, Harry Johnstone Fisher
New York, Springer-Verlag 519 p. illus. 1971.
TX541.H37 FEN
Analytical methods, Chemical composition, Color in foods, Food analysis, Food composition, Food standards and legislation, Manuals, Pesticide residues.
Extract: This book contains in one volume data on the composition of raw and processed foods, their standards of identification and quality, specifications and current methods for their analysis. These methods include both the standard ones for major components and special tests to detect adulteration. It contains all available United States and Canadian legal standards for food. The book is designed primarily for use by food chemists, quality control personnel and regulatory officials as well as a reference for postgraduates in chemistry and food technology.

233-73
THE HEART OF THE MATTER - A MATTER OF OPINION.
Nutr Today 7 (2): 10. Mar/Apr 1972.
RA784.N8
Breads, Enrichment, Flour, Food and Drug Administration, Iron, Minerals, Nutrient values.
Abstract: This editorial criticizes the manner in which the FDA has presented its proposed additional iron enrichment of bread and flour. "Their (FDA'S) willingness to proceed in the face of so many serious doubts and unanswered questions will almost assuredly poison the confidence the nation has in the Administration's ability to cope with our increasingly important nutritional problems.".

234-73
THE HEINZ HANDBOOK OF NUTRITION; A COMPREHENSIVE TREATISE ON NUTRITION IN HEALTH AND DISEASE. 2d ed.
Benjamin T Burton
New York, McGraw-Hill 462 p. 1965.
QP141.H4 FEN
Deficiency diseases and disorders, Dietary standards, Digestion, Food technology, Food-related disorders, Health, Metabolism, Nutrients, Nutrition.
Abstract: This book presents information on all areas of nutrition, ranging from the basic physiology and biochemistry of food intake and utilization to the psychology of appetite; from infant nutrition and optimal diets during pregnancy and lactation to post-operative diets; and from fluid therapy or the etiology of celiac disease to food allergy. The important advances in available information on the relationship of fats and diet to atherosclerosis and heart disease are included, as well as the latest concepts on obesity and its control. Particular attention is paid to the therapeutic and preventive aspects of nutrition in the management of specific diseases--including detailed outlines and sample menus for all accepted contemporary therapeutic diets and emergency feeding. Tabular material is included, such as diet charts, sample menus, detailed height-weight charts, and lists of the constituents of common foods.

235-73
HELP FOR MALNOURISHED CHILDREN IN LATIN AMERICA.
D H Riley
J Home Econ 65 (2): 19-22. Feb 1973.
321.8 J82
Breast feeding, Food habits, Infants (To 2 years), Malnutrition, Preschool children (2-5 years).
Abstract: Child malnutrition will continue to be a major problem in Latin America for many years. Public officials are now more likely to place a higher priority than formerly on reducing severity of malnutrition among low-income families. Programs for improving child nutrition should be coordinated with a comprehensive approach to child care, family health, and household management.

236-73
HELPING OLDER PERSONS MEET THEIR NUTRITIONAL NEEDS.
Irene H Wolgamot
Nutr Program News 1-4. Jan/Feb 1970.
1.982 A2N955
Diet improvement, Dietary standards, Elderly (65 + years).
Abstract: Older people generally have a poorer diet than younger people. Illness and poor food habits contribute to the poor nutritional status among the elderly. The poor habits are often a result of logistical problems: difficulty in shopping due to lack of transportation, difficulty in cooking due to lack of facilities, and difficulty in eating due to lack of teeth or dentures. The most inhibiting factor of all is lack of money: 42 percent of single persons over 65 years have an income of less than $1,500 a year. This article reviews the programs directed toward improving the nutrition of the elde-

ry, and enumerates the recommendations of a conference sponsored by the National Council on Aging and OEO.

237-73
HEMOGLOBIN AND FOLATE LEVELS OF PREGNANT TEEN-AGERS - RELATIIONSHIP TO DIETARY LEVELS.
Mildred S Van de Mark, Audrey Clever Wright
J Am Diet Assoc 61 (5): 511-515. Nov 1972.
389.8 AM34
Adolescents (12-19 years), Blood analysis, Dietary surveys, Iron, Pregnancy.
Abstract: Hemoglobin, hematocrit, and whole blood folate values of 114 pregnant and forty non-pregnant adolescents were compared with dietary intake records. Diets of both groups failed to meet the Recommended Dietary Allowances and blood values were below acceptable standards. Iron intake of the pregnant subjects was more than 6 gm. lower than the recommendation for pregnancy in the first trimester and more than 6 and 8 gm. lower in the second and third trimesters. Their folate intake was less than a third of the recommendation. Blood folate levels fell as pregnancy progressed, as did hemoglobin and hematocrit values.

238-73
NUTRITION CONCEPTS HELD BY SEVENTH AND EIGHT GRADE PUPILS IN IOWA.
R M Hornbacher
Ames, Iowa, Iowa State University 83 p. 1968.
TX551.H6 F&N
Food habits, Iowa, Nutritional status, School children (6-11 years).
Thesis (M.A.)--Iowa State University,.
Extract: The study was designed to identify levels of concepts of nutrition held by seventh and eighth grade pupils in Iowa. Secondary purposes were to determine the relationship of the concepts to certain personal characteristics: sex, grade level, academic achievement and the amount of home economics classwork completed; and refine an instrument to identify and measure such concepts.

239-73
HOUSEHOLD FOOD SPENDING AFFECTS DIET ADEQUACY.
C Ward
Family Econ Review ARS 62--5: 10-12. Jun 1971.
A321.9 R31
Consumer economics, Dietary standards, Nutrition.
Abstract: Amount of income spent on food influences the quality of nutrition and dietary standards. Some diets however were still lacking in recommendations for one or more nutrients.

240-73
HOW A HAMBURGER TURNS INTO YOU (MOTION PICTURE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 reel, 16mm, sd, col, 10 min. 1968.
TX364.H62 F&N AV
Amino acids, Metabolism, Nutrition education, Proteins.
Includes teacher's guide. Also availabe in videocassette.
Abstract: This film demonstrates with visual evidence that every protein is made from combinations of twenty-two amino acids, and that when we eat, molecules of food proteins are broken down through digestion into these amino acids which are then circulated, to our cells. The combination, or resynthesis, of amino acids (Determined by plans coded on the DNA molecule of each cell; is also presented as well as the role of messenger RNA, transfer RNA, and ribosomes. Like proteins, molecules of all nutrients are broken down into different building blocks which meet the body's needs. The film points out that a system for adapting food "can work only if it's supplied with the proper raw materials".

241-73
HOW A HAMBURGER TURNS INTO YOU (VIDEOCASSETTE); PRODUCED BY THE DIARY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DIARY COUNCIL.
Dairy Council of California ,
Los Angeles, Wexler Film Productions 1 videocassette, sd, col, 20 min, 3/4". 1968.
TX364.H5 F&N AV
Amino acids, Metabolism, Nutrition education, Proteins.
For use in videocassette player. Includes teacher's guide.
Abstract: This videotape demonstrates with visual evidence that every protein is made from combinations of twenty-two amino acids, and that when we eat, molecules of food proteins are broken down through digestion into these amino acids which are then circulated to our cells. The combination, or re-synthesis, of amino acids (determined by plans coded on the DNA molecule of each cell) is also presented as well as the role of messenger RNA, transfer RNA, and ribosomes. Like proteins, molecules of all nutrients are broken down into different building blocks which meet the body's needs. The film points out that a system for adapting food "can work only if it's supplied with the proper raw materials".

242-73
HOW CAN WE SOLVE MALNUTRITION IN THE U.S.?
H M Lackey
Sch Lunch J 25 (2): 42, 44-45. Feb 1971.
389.8 SCH6
Cultural factors, Food habits, Hunger, Malnutrition, Nervous system disorders, Nutrition education.
Abstract: Malnutrition exists in many children, even those of families with a basic income of $10,000.00 or more. Food habits depend on a combination of psychological and biochemical factors. Within limits, people eat what they like and what they think is good for them. Food selection depends also on many cultural factors. Actual hunger, as well as malnutrition exist in the U.S. Nutrition influences intellectual performance and learning, can influence both the brain's structure and function. The hope for solution lies in nutritional education.

243-73
HOW NUTRITION AFFECTS LEARNING AND BEHAVIOR.
J L Cameron
Sch Lunch J 24 (2): 29-30. Feb 1970.
389.8 SCH6
Behavior, Learning, Malnutrition, Nutrition, Proteins.
Abstract: Evidence on which is based the concept that nutrition does influence intellectual performance and learning.

244-73
HOW NUTRITION AFFECTS THE CENTRAL NERVOUS SYSTEM.
J L Cameron
Sch Lunch J 24 (4): 18, 20, ref. Apr 1970.
389.8 SCH6
Culturally disadvantaged, Learning, Malnutrition, Nervous system disorders.
Abstract: Importance of nutrition to central nervous system reviewed. While nutrition is not the only factor involved, we cannot afford to neglect it. Cultural advantages also affect mental development, as does genetics. However, malnutrition affects most seriously the prenatal and preschool child, while cultural factors come somewhat later in development, and genetics is not influenced by malnutrition.

245-73
HOW NUTRITION RELATES TO LEARNING.
R M Leverton
Food Nutr 1 (4): 12-14. Dec 1971.
TX341.F615
Learning, Nutrition.
Abstract: Review of evidence accumulating concerning the relationship of pre- and post-natal malnutrition on central nervous system structure, growth, and function. The implications for school programs is discussed.

246-73
HOW TO DIAGNOSE NUTRITIONAL DEFICIENCIES (SLIDES); DISTRIBUTED BY NUTRITION TODAY.
Harold H Sandstead, James P Carter, William J Darby
Nutrition Today
Washington, Nutrition Today 20 slides, 2"x 2", color. 1969.
RC621.H6 F&N AV (Nutrition Today. Teaching aid no. 5)
Clinical diagnosis, Deficiency diseases and disorders, Malnutrition, Nutrition education.
Kit includes: 20 slides and 12 syllabuses.
Abstract: This set of slides illustrates the physical signs that are symptomatic of various nutritional disorders: xerosis, Bitot's spot, cheilosis, gum diseases, glossitis, geographic tongue, papillary atrophy and hypertrophy, follicular hyperkeratosis, ichthyosis, hyperpigmentation, scrotal dermatitis, perifollicular petechiae, and pellagra. The coordinated booklet gives a possible cause, comment, and diagnosis for each sympton. Laboratory signs of nutritional deficiencies are also listed.

247-73
HOW UP-TO-DATE IS YOUR NUTITION KNOWLEDGE.
Hazel Fox
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 51-53. July 12/23, 1971.
LB3479.U5K3 F&N
Education, School food service.
Abstract: This paper questions the up-to-dateness of nutrition knowledge among school food service people. A review of the physiological aspects of nutition, a discussion of the Recommended Dietary Allowance, the necessity for a knowledge of food composition and the problems of overnutition in the U.S. Are included.

248-73
BASIC NUTRITION IN HEALTH AND DISEASE INCLUDING SELECTION AND CARE OF FOOD.
Phyllis Sullivan Howe
Philadelphia, W.B. Saunders Company 456 p. 1971.
RM216.H84 F&N
Dietetics, Food preservation, Food purchasing, Food selection, Nutrition, Textbooks, Therapeutic and special diets.
Extract: The change in title for this fifth edition reflects the widening of the educational spectrum in which a book presenting the fundamentals of nutrition can be appropriately used. In addition to students of nursing, students in many of the allied health fields need a simple and concise source for learning the basic principles of nutrition, diet therapy, and selection of food. This text questions some current ideas which are based on practice rather than research. These are rapidly changing times, and what was considered good therapeutic practice last year may be considered obsolete next year. Sections in all chapters have been revised to include recent research findings. The chapters on minerals, vitamins, and

weight control have been enlarged. The appendix has been expanded to include a glossary and a list of medical prefixes and suffixes. Section III, on selection and care of food, has been enlarged.

249-73
HUNGER AND MALNUTRITION - WHOSE RESPONSIBILITY?
Grace A Goldsmith
Nutr Today 7 (1): 16-19. Jan/Feb 1972.
RA784.N8
Deficiency diseases and disorders, Environmental factors, Food intake, Hunger, Malnutrition, Nutrition education.
Abstract: The author speaks in broad terms of malnutrition and hunger and where concern and responsibility lie. "The prevention and relief of hunger in population groups by provision of an adequate food supply is the responsibility of government, local, regional, and national, and of philanthropic organizations. It should also be the concern of educational institutions, of industry, of members of the health professions, and of individual citizens. The prevention and relief of malnutrition, on the other hand, is primarily the responsibility of physicians and allied health professionals. Members of the health team, in view of their knowledge, training, and experience, should have specific responsibility for determining the kinds, causes, and severity of malnutrition. When this data is available, measures can be recommended and research can be planned. When malnutrition is rampant and an adequate food supply is unavailable, it becomes a social, economic, and political problem requiring extensive collaborative efforts for solution.

250-73
IF YOU WANT TO BEAUTIFY AMERICA, FEED A CHILD.
W L Clay
Sch Lunch J 24 (2): 41,43-44,46,48. Feb 1970.
389.8 SCH6
Children, Foods, Hunger, Low income groups.
Abstract: Poverty and malnutrition are found in and out of schools, in rural areas, in city slums. Not all undernourished children in school are identified, or able to participate in existing school lunch programs. A hungry child is a dull child. New methods must be devised in the communities, through their own efforts and ingenuity. Such programs need not be expensive, but require cooperation. Food service personnel should be in the vanguard of those changing attitudes about poverty and hunger.

251-73
IMPLICATIONS OF CHANGING FOOD HABITS FOR NUTRITION EDUCATORS.
John B Parrish
J Nutr Educ 2 (4): 140-146. Spring 1971.
TX341.J6
Cultural factors, Food habits, Food preferences, Meal patterns, Nutrient values, Nutrition education.
Abstract: The decline in the nutritive value of U.S. diets since 1955 was a voluntary phenomenon reflecting a combination of socio-economic and cultural factors: urbanization, increased mobility, new life styles, and diminishing poverty. Decline of nutrient content was limited to vitamins A and C, reflecting a change from wide-variety to limited-variety food habits with strong preference for "fast" foods. Evidence shows that only a massive nutrition education program along with food fortification and enrichment for the entire population will raise the nutritional quality of diets and restore nutrient balance.

252-73
THE IMPORTANCE OF PROTEIN IN THE MEATLESS MEAL.
A Manno
Forecast Home Econ 18 (5): F16-F17,F40-F41,F46. Jan 1973.
321.8 H752
Amino acids, Main dishes, Proteins.
Abstract: Importance of protein in the diet, amino acids present in proteins from plant sources, and recipes to enhance protein quality of meatless meals are included.

253-73
IMPROVING NUTRIENT CONTENT OF FOODS SERVED.
Mary Coleman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 61-62. July 12/24, 1971.
LB3479.U5P4 FGN
Iron, Nutrient values, Proteins, School lunch.
Abstract: This paper discusses means for improving the nutrient content of school lunches, particularly in relation to iron and protein.

254-73
IMPROVING NUTRITION IN LESS DEVELOPED AREAS.
Miriam Munoz De Chavez
J Nutr Educ 4(4): 167-169. Fall 1972.
TX341.J6
Behavior change, Children, Developing nations, Economic influences, Food habits, Infants (To 2 years), Mexico, Nutrition education, Supplementary feedings.
Abstract: The results from experimental nutrition programs conducted in three impoverished Mexican towns suggest that supplementary feeding of infants and children on locally available foods when combined with educational activities can bring about improvements in food habits and general nutritional status. Even in the poorest village, 70% of the people in the educational program understood adequately the advice given, although, sadly, they were often too poor to put their new knowledge into practice. Nevertheless, positive changes in attitudes and practices were noted, and the extent of malnutrition among children diminished notably. The author concludes that the educational context utilized in poor rural communities must be simple and must answer the three fundamental questions of the food introduction period: when should supplementary foods be added to the infants diet, what should those foods be, and how should they be prepared?

255-73
IN DEFENSE OF BODY WEIGHT.
Henry A Jordan
J Am Diet Assoc 62 (1): 17-21. Jan 1973.
389.8 AM34
Behavior change, Energy metabolism, Obesity, Research, Weight control.
Abstract: Obesity is a multifaceted problem which resists therapeutic efforts. Why is weight loss so difficult and usually followed by a rapid return to pre-diet weight? Whether at a low, normal, or high level, body weight represents a biologic equilibrium which is extremely difficult to alter, requiring exterme measures and time to change and re-stabilize. Studies are reviewed in which changes in weight - both negative and positive - have shown the difficulty in changing this equilibrium.

256-73
INDUSTRY FOCUSES ON MALNUTRITION.
Food Prod Dev 5(1): 51-56. Feb/Mar 1971.
HD9000.1.F64
Deficiency diseases and disorders, Demography, Food industry, Food intake, Food processing, Surveys, United States.
Abstract: This article describes three main forms of malnutrition in the United States: (1) deficiencies in micro- and macronutrients due to economic poverty, (2) deficiencies in micronutrients (especially iron) due to poor eating habits unrelated to poverty, and (3) increasing occurrence of diseases caused by imbalances of quality and/or quantity in thd diet (intake of too many polyunsaturated fats, for example). The article outlines how the food industry can and must play a major role in solving these malnutrition problems.

257-73
INTERACTIONS OF NUTRIENTS WITH ORAL CONTRACEPTIVES AND OTHER DRUGS.
C E Butterworth
J Am Diet Assoc 62 (5): 510-514. May 1973.
389.8 AM34
Chemical composition, Chemistry, Contraceptives, oral, Deficiency diseases and disorders, Drugs, Metabolism, Nutrients.
Abstract: Emerging knowledge of similarities in chemical structure and modes of action of nutrients and drugs, i.e., natural toxic substances, and their interactions is leading to greater understanding of relationships between nutrients and drugs. Nutritional requirements of man vs. those of disease-producing microorganisms can lead to development of drugs for specific purposes. Deficiencies of vitamin B6 and possibly folate are seen in some women using oral contraceptives, and alterations in vitamin A metabolism have been reported.

258-73
FOOD SCIENCE & TECHNOLOGY, VOLUME III; QUALITY, ANALYSIS AND COMPOSITION OF FOODS.
International Congress of Food Science and Technology, 1st, London, 1962
James Muil Leitch
New York, Gordon and Breach Science Publishers 725 p. 1965.
TX3459.162 FGN
Analytical methods, Conferences, Food analysis, Food composition, Food processing, Food quality, Palatability ratings, Storage, Taste panels.
Abstract: This volume contains a collection of articles from the First International Congress of Food Science and Technology. Articles are grouped according to the following broad categories: (1) specialized analytical techniques, (2) detection and determination of minor constituents, (3) training and use of taste panels, (4) objective use of quality assessment, establishment and operation of quality control, (5) changes in quality due to processing, (6) changes in quality due to storage, (7) composition of raw materials and manufactured goods.

259-73
INTESTINAL MALABSORPTION (SLIDES); NUTRITION TODAY; TEACHING AID NUMBER 3. DISTRIBUTED BY NUTRITION TODAY, WASHINGTON, DC.
Franz J Ingelfinger
Nutrition Today
Washington, Nutrition Today 10 slides, 2" x 2", color. 1969.
RC860.I5 FGN AV (Nutrition Today; teaching aid number 3)
Enzymes, Gastrointestinal disorders, Instructional aids, Malabsorption syndromes, Nutrition education.
Kit includes: 10 slides and 6 syllabuses based on the article: "For want of an enzyme" from Nutrition Today, vol. 3, no. 3, Sept. 1968.
Abstract: Celiac sprue causes total malabsorption, in a qualitative sense, and can be taken as an example of malabsorptive disorders. For unknown reasons, but possibly because of a genetically transmitted deficiency, the intestinal epithelium of patients with celiac sprue cannot tolerate a glutamine-rich polypeptide derived from gluten. When normal people eat the gluten that is part of most flour, the polypeptide in question

either is innocuous or is rapidly broken down into smaller and harmless fragments. In celiac sprue, however, this polypeptide appears to arrest normal maturation of the intestinal epithelium and otherwise injures the mucosa to bring about the pathologic changes characteristic of the disease. These changes are illustrated in the slides included with this teaching kit.

**260-73**
INTRA-STATE GROUP MEETING TO DISCUSS ALTERNATIVES
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 45. July 19/30, 1971.
LB3479.U5W5 F&N
Nutrition education.
Abstract: Nominal Group Meeting Process for defining the problems in nutrition education.

**261-73**
IRON ABSORPTION BY ADULTS FED MIXTURES OF RICE, MILK, AND WHEAT FLOUR.
Harry M Senchak, Jean M Howe, Helen E Clark
J Am Diet Assoc 62 (3): 272-275. Mar 1973.
389.8 AM34
Blood analysis, Flour, Food analysis, Iron, Metabolism, Milk, Rice, Wheat.
Abstract: Combinations of rice, wheat flour, and milk, supplemented with ferrous sulfate, were fed in six ratios to seven adults to provide 6 gm. nitrogen and from 23.1 to 28.7 mg. iron per day. Iron absorption ranged from 7.5 to 25.6 per cent, with highest absorption achieved with diets containing more rice. Absorption was lowest in a high-wheat low-rice, no-milk diet. With diets containing milk and varying amounts of rice and wheat, iron absorption was intermediate. Dietary phosphorus significantly influenced iron absorption. No hematologic changes were observed due to dietary treatment.

**262-73**
IRON CONTENT OF SOME MEXICAN-AMERICAN FOODS - EFFECT OF COOKING IN IRON, GLASS, OR ALUMINUM UTENSILS.
Ann L Burroughs, James J Chan
J Am Diet Assoc 60 (2): 123-126. Feb 1972.
389.8 AM34
Analytical methods, Cookery, Mexican American, Food analysis, Iron, Nutrient content determination, Recipes.
Abstract: The results of a comparative study of the iron content of 18 Mexican-American recipes are reported. The comparison is between the foods calculated from food tables and those analyzed after cooking in glass or aluminum containers and in iron utensils. In most instances, the foods cooked in an iron utensil showed higher iron content compared with those cooked in glass. Most of the foods analyzed for iron content showed quite different values from those calculated from the food tables.

**263-73**
IRON DEFICIENCY IN RURAL INFANTS AND CHILDREN.
Ann L Burroughs, Ruth L Huenemann
J Am Diet Assoc 57 (2): 122-128. Aug 1970.
389.8 AM34
Children, Deficiency diseases and disorders, Diet patterns, Food intake, Iron, Iron-deficiency anemia, Nutritional status, Rural population, Surveys.
Abstract: Caloric and nutrient intakes of 101 infants and children, obtained by the Burke dietary history technique, are reported. Findings were correlated with the blood tests for iron-deficiency anemia. Mean iron intakes of the subjects of various ages ranged from 7.3 to 10.5 mg. per day. The study concludes that a healthy, full-term infant born to a healthy mother; a baby who receives good care during infancy and childhood; who avoids numerous gastrointestinal, upper-respiratory infections and parasitic infestations; who is not allergic to cow's milk, or better yet is breast-fed; and who learns to eat a variety of foods by six months of age does not develop a blood picture of iron--deficiency anemia. The less fortunate infant who does not meet most of the above qualifications will likely need a higher level of iron during infancy and childhood.

**264-73**
IRON METABOLISM (SLIDES): NUTRITION TODAY: TEACHING AID NUMBER 4. DISTRIBUTED BY NUTRITION TODAY, WASHINGTON, D.C.
Clement A Finch
Nutrition Today
Washington, Nutrition Today 10 slides, 2"x 2", color. 1969.
QP171.I7 F&N AV (Nutrition Today. Teaching aid no. 4)
Blood analysis, Deficiency diseases and disorders, Iron, Metabolism, Nutrition education.
Kit includes: 10 slides and 12 syllabuses.
Abstract: This set of ten slides presents a graphic illustration of iron and how the body uses it. Photographs include the hemoglobin molecule, pH and iron solubility, intracellular control of iron absorption, the iron cycle in the body, normal iron stores within the body, iron depletion, iron-deficient erythropoiesis, iron deficiency, and bone marrow specimens containing iron deposits.

**265-73**
IRON-DEFICIENCY ANEMIA IN INFANTS AND PRESCHOOL CHILDREN.
National Dairy Council
Dairy Counc Dig 43 (1): 1-5. Jan/Feb 1972.
389.8 D14
Infants (To 2 years), Iron-deficiency anemia, Preschool children (2-5 years).
Extract: Although iron has other functions, its presence in the hemoglobin molecule and its importance in preventing iron-deficiency anemia have received most attention. Recent studies have shown a high prevalence of iron-deficiency anemia in infants and preschool children, especially in low-income groups. Diets of many children in this age range do not meet Recommended Dietary Allowances although there is some controversy over amounts of iron that should be ingested daily and the importance of other factors. A variety of methods for increasing the iron content of the diet has been suggested, including the use of iron-fortified formulas. Iron-fortified pasteurized milk is available in some areas, and further studies are being made of processing methods and iron compounds suitable for fortification of milk. An increase in the level of iron fortification of flour and bread has been proposed. (NDC).

**266-73**
IRON, BLOOD, AND NUTRITION.
E Neige Todhunter
J Am Diet Assoc 61 (2): 121-125. Aug 1972.
389.8 AM34
Anemia, Blood analysis, Blood disorders, Diet improvement, History, Iron, Metabolism, Minerals, Nutrition.
Abstract: The importance of iron was recorded by Assyrians and Egyptians in 4,000 B.C. However, the relation of iron to human physiology was not recognized until the 17th century, when the discoveries of such great investigators as Malphigi (capillaries), Harvey (circulation), and Boyle (chemistry) established the "Golden Age of Science." Chlorosis, one of the earliest forms of anemia has now disappeared, but iron-deficiency anemia remains a world problem. The author points out that despite the vast scientific knowledge we now possess, many questions remain unanswered: absorption of food iron; daily requirement for different age groups; and dietary methods to meet requirements.

**267-73**
THE IRONY OF AFFLUENCE-ADULT NUTRITION PROBLEMS AND PROGRAMS.
Muriel G Wagner
J Am Diet Assoc 57 (4): 311-315. Oct 1970.
389.8 AM34
Adults, Consumer economics, Cultural factors, Food habits, Nutrition education, United States.
Abstract: The United States is a nation of nutritional irony. Our society of affluence is plagued with the health problems associated with an overabundance of food and an increasingly sedentary life style. In sharp contrast stand the nutritional deprivations of the poor, which until recently were overshadowed by the nutritional concerns of the middle-class majority---obesity, overweight, and heart disease. Superimposed on this dichotomy of malnutrition is the hyperbole of the food faddist who assiduously undermines confidence in the nutritional value of our food supply to create a market for his nostrums and contrivances. Many programs are directed to changing this picture of current nutritional issues in the United States. This paper surveys some of the major efforts.

**268-73**
IS EDUCATION MEETING THE NUTRITION CHALLENGE OF TODAY---WHAT SHOULD BE DONE.
Scott Tuxhorn
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 17-27. July 12/23, 1971.
LB3479.U5K3 F&N
Nutrition education, School food service.
Abstract: This paper discusses the reasons that educaaion is not meeting the nutrition challenge of today. Suggestionsfor new directions and change are given and school food service directors are challenged to serve as leaders in makig these changes.

**269-73**
IT ALL BEGINS AS BREAKFAST.
R E Weisheit
Sch Foodserv J 26 (1): 35-36. Jan 1972.
389.8 SCH6
Breakfast, Breakfast cereals, Nutrients.
Abstract: Discussion of nutrients of some newer cereals developed since 1955.

**270-73**
THE JOULE - UNIT OF ENERGY.
Stanley R Ames
J Am Diet Assoc 57 (5): 415-416. Nov 1970.
389.8 AM34
Biochemistry, Caloric values, Energy, Energy metabolism, Physics, Research methodology.
Abstract: The author explains what a joule is--the unit of energy used in the metric system. He discusses the advantages of adopting the joule measurement, and states that the calorie cannot continue indefinitely as the unit of energy because " cannot be derived directly from the basic SI units without using an experimentally determined factor." The author compares calorie and joule measurements.

**271-73**
JOURNEY INTO NUTRITION (MOTION PICTURE): PRODUCED BY HAROLD MANTELL, INC. FOR NATIONAL EDUCATIONAL TELEVISION. DISTRIBUTED BY AUDIOVISUAL CENTER, INDIANIA UNIVERISTY.
National Educational Television

271-73

New York, Harold Mantell, Inc. 1 reel, 16mm, sd, col, 29 min.1970.
TX364.J6 FGN AV
Cookery, Cultural factors, Elementary education, Food habits, Foodways, Malnutrition, Nutrition education.
Abstract: This motion picture presents the story of an elementary school class that learns about food and nutrition by studying the eating habits and traditional foods of different nationalities in a mixed ethnic neighborhood. The students buy their own groceries and cook Greek, Italian, Chinese, and other foods. They study nutrients and food groups, and how different diets can be nutritionally sound. They also visit a hospital and observe the effects of malnutrition and of overeating.

272-73
THE CHEMICAL CONSTITUENTS OF CITRUS FRUITS.
J F Kefford, B V Chandler
New York, Academic Press [illegible] p. 1970.
QK866.C59K44 FGN (Advances in Food Research Supplement 2)
Citrus fruits, Color in foods, Flavorings, Food analysis, Food chemistry, Food composition.
Abstract: This supplement reviews the literature on citrus fruit constituents published from 1958 to 1968. The sources range from chemical and biochemical journals through food science and technology to plant physiology and horticulture. The book centers on the composition of citrus fruits rather than the technology of citrus products; however, there are indications throughout the text of the technological significance of specific significance. This volume includes an unusually large amount of new information about volatile flavoring constituents and limonoid bitter principles.

273-73
MILK AND MILK PRODUCTS IN HUMAN NUTRITION. 2d ed., rev.
S K Kon
Rome, Food and Agriculture Organization of the United Nations 0 p. 1972.
TX379.K6 1972 FGN (Food and Agriculture Organization of the United Nations. FAO nutritional studies no. 27)
Malnutrition, Manuals, Milk, Milk products, Nutrition.
Extract: The manual is intended, in the first place, for the practical use of international workers concerned in various ways with milk and milk products and of the national counterparts associated with them, the workers in question including dairy experts, health specialists, nutritionists, home economists and milk engineers. But it is also designed to attract the attention of a wider public, thereby spreading knowledge of a class of food which is of special importance from the nutritional standpoint, and perhaps contributing to its greater utilization in preventing malnutrition and promoting health.

274-73
FOOD, NUTRITION AND DIET THERAPY. 5th ed.
M V Krause, M A Hunscher
Philadelphia 718 p. 1972.
RM216.K7 FGN
Hospital food service, Nutrient values, Nutrients, Nutrition education, Recipes, Seasonings, Therapeutic and special diets.
Extract: The science of nutrition and diet therapy is presented at a level of sophistication that will meet the needs of students presently entering nursing and other health professions. Part one includes nutritional needs of individuals in the life cycle in order that the student may better understand the particular needs in each stage of life and the role of normal nutrition throughout the life cycle. Part two discusses nutritional management during illness, including dis-eases of infancy and childhood. Emphasis is placed on the need to understand that the dietary modifications are based on the nutritional needs of the individual and the medical findings. Part three is a drastically revised section. It is organized around pertinent information of four groups of food and seasonings in normal and therapeutic regimens. This section serves as a general reference and includes additional suggested readings.

275-73
LACTOSE INTOLERANCE.
National Dairy Council
Dairy Counc Dig 42 (6): 31-34. Nov/Dec 1971.
389.8 D14
Clinical diagnosis, Etiology, Food-related disorders, Lactose intolerance.
Extract: The ability to utilize lactose, found primarily in non-fermented dairy foods, may be limited in a major portion of the world's population because of insufficient intestinal lactase activity. Although the etiology of this condition is unknown, genetic, dietary, and other environmental factors have been implicated as being responsible for the apparent inability of some to properly digest lactose. Because of the distinct racial and geographic distribution of the population affected, the continued use of milk in foreign and domestic feeding programs is currently being questioned. The practical significance of the problem of lactase intolerance, particularly in relation to the normal use of milk-based foods, is discussed. (NDC).

276-73
ENCYCLOPEDIE MODERNE DE L'HYGIENE ALIMENTAIRE; EXIGENCES ALIMENTAIRES DE L'HOMME NORMAL. (FRE)
Jean Lederer
Louvain, Belgium, Editions Nauwelaerts 4 v. 1971.
TX349.L4 FGN
Age groups, Food contaminants, Food poisoning, Foodborne diseases, Foods, Hygiene, influences on nutrition, Malnutrition, Nutrition.
Abstract: This encyclopedia, written in French, is a compendium of health terms and topics about food presented in four volumes. Volume one deals with subjects relating to the health of a normal person. Volume two deals with ailments and health impairment. Volume three contains topics about technology and its relation to food and health. Volume four discusses food poisoning.

277-73
LABORATORY HANDBOOK OF METHODS OF FOOD ANALYSIS. 2d ed.
R Lees
London, Leonard Hill 192 p. 1971.
TX541.L43 FGN
Analytical methods, Food analysis, Food data sources, Manuals, Palatability ratings, Taste panels.
Abstract: This handbook brings together in one volume those methods of analysis most useful to the food factory control analyst. Chapters include (1) sampling, (2) lab techniques, (3) chromatography, (4) optical analytical techniques, (5) taste panel testing, (6) useful information.

278-73
LET'S MAKE NUTRITION EDUCATION EXCITING.
Sch Foodserv J 26 (6): 20. June 1972.
389.8 SCH6
Children, Learning, Nutrition education.
Abstract: Suggested learning experiences for children in the upper grade schools.

279-73
FOOD BECOMES YOU OR BETTER HEALTH THROUGH BETTER NUTRITION.
Ruth M Leverton
Garden City, N.Y., Doubleday & Company 160 p. 1961.
TX355.L4 FGN
Food guides, Food habits, Health, Nutrient values, Nutrition, Weight control.
Abstract: What one eats has much to do with how one looks, acts, and feels. This book sets down the basic facts about the nutritive effects of food on health throughout life. Special attention is given to the food problems of children. Diets for gaining and losing weight and the cost of food are also discussed.

280-73
LINEAR PROGRAMMING CONTROLS AMINO ACID BALANCE IN FOOD NUTRITION.
J F Cavins, G E Inglett, J S Wall
Food Technol 26 (6): 46, 48, 49. Jun 1972.
389.8 F7398
Amino acids, Analytical methods, Cost effectiveness, Food analysis, Grain products, Nutrient values.
Abstract: This article describes the use of linear programming to control the total essential amino acid pattern in the formulation of cereal-based foods, maximizing the utilization of a particular commodity while minimizing cost. PER analyses and organoleptic evaluations were performed on several formulations, including the standard CSM mixture as a reference.

281-73
LIPID COMPONENTS OF TYPE A SCHOOL LUNCHES.
Elizabeth W Murphy, Louise Page, Percilla C Koons
J Am Diet Assoc 56 (6): 504-509. Jun 1970.
389.8 AM34
Analytical methods, Food analysis, Lipids, School lunch programs, Type A lunch.
Abstract: Concern over the type and amounts of fat in American diets has led to increased interest in the kinds and proportions of fat in type A school lunches, of which approximately three billion are served each year to American school children. As part of a nation-wide study undertaken in 1966 to provide data on the nutritive content of type A lunches, information on lipid components was obtained by laboratory analyses. This paper reports the results of analyses for fatty acids, total fat, and total sterols.

282-73
BLOOD SERUM VITAMIN A AND CAROTENE STUDIES OF PREADOLESCENT CHILDREN.
Louisiana, Agricultural Experiment Station
Dorothy Moschette
Baton Rouge, La. 39 p. 1962.
TX361.C5L6 FGN (Louisiana. Agricultural Experiment Station. Bulletin 552)
Blood analysis, Carotenes, Children, Louisiana, Metabolic studies, Nutritional status, Research methodology, Vitamin A, Tables.
Extract: This report is concerned with an evaluation of the nature and magnitude of variability of serum levels of vitamin A and carotene, and the relationship of these two nutrients in the blood to each other and to other factors. Data from surveys of nutritional status of 959 preadolescent Louisiana boys and girls and metabolic balance studies of 37 girls, 7 to 10 years of age, are presented. It was found that the mean serum concentrations of vitamin A increased significantly with age. For carotene a converse trend was seen. No statistically significant differences were found between the mean serum levels for boys and girls. There were statistically significant differences in the serum levels of both the preformed vitamin A

and carotene for subjects living in different agricultural areas of Louisiana. No real seasonal difference was found for serum levels of vitamin A, but the mean serum carotene was highest in the fall months. Both positive and negative coefficients of correlation between serum vitamin A and serum carotene were found for non-fasting blood samples from individuals on self-chosen diets.

283-73
BASIC PRINCIPLES OF NUTRITION; MANAGER REGISTRATION PROGRAM, COURSE II.
Louisiana, Dept. of Education
Baton Rouge, La. unp. 1972.
TX357.L6 F&N
Dietary standards, Educational programs, Food service management, Integrated curriculum, Nutrition education, Type A lunch.
Abstract: This manual is from a course intended to provide food service managers with a working knowledge of nutrition, to teach them how to exchange nutrients within the Type A lunch, and how to correlate the food services program with the total school curriculum.

284-73
MAGNESIUM IN HUMAN NUTRITION.
National Dairy Council
Dairy Counc Dig 42 (2): 7-10. Mar/Apr 1971.
389.8 D14
Balance studies, Deficiency diseases and disorders, Magnesium.
Extract: Magnesium is needed as activator of many enzyme systems. Attempts at understanding magnesium metabolism should consider the complex interrelationships between the major intracellular ions (potassium and magnesium) and the major ions in the extracellular fluid (sodium and calcium). Animal experiments have shown the profound effects of magnesium deficiency in neuromotor and cardiovascular systems and in causing soft tissue calcification. Balance experiments in humans have served as a basis for estimating amounts needed, but there is some difference of opinion as to the interpretation of these data and the likelihood of dietary deficiency occurring in this country. Acute magnesium deficiency is recognized as a complication that may accompany many clinical situations including surgery and gastrointestinal disease. (NDC).

285-73
MAJOR MINERAL ELEMENTS IN TYPE A SCHOOL LUNCHES.
Elizabeth W Murphy, Louise Page, Bernice K Watt
J Am Diet Assoc 57 (3): 239-245. Sept 1970.
389.8 AM34
Analytical methods, Food analysis, Food standards and legislation, Minerals, Nutrients, School lunch programs, Type A lunch.
Abstract: Laboratory analyses were made for the content of six minerals present in macro quantities in type A lunches served in a representative sample of 300 schools in the United States during the autumn of 1966. Lunches served to sixth graders on the average exceeded the nutritional goal of one-third of the daily dietary allowances of 400 mg. calcium and phosphorus, as recommended by the Food and Nutrition Board of the National Research Council in 1968 for children 10 to 12 years of age. Lunches on the average contained 93 mg. magnesium, compared with a goal of 100 mg. They contained an average of 4.2 mg. iron, which exceeded the goal of 3.3 mg. for boys. However, only one-third of the lunches provided iron at levels of at least 4.5 mg., the adjusted goal for girls. Sodium and potassium were found in greater amounts in the lunches than other minerals studied, averaging 1,466 and 1,190 mg., respectively. Proportions of all six minerals in the lunches were significantly related to caloric value and to protein.

286-73
MAJOR MINERAL ELEMENTS IN DAIRY PRODUCTS.
Ruth M Feeley
J Am Diet Assoc 61 (5): 505-510. Nov 1972.
389.8 AM34
Cheese, Milk products, Minerals, Nutrient content determination, Proteins.
Abstract: Data on sodium, potassium, magnesium, calcium, and phosphorus contents of several important dairy products, including major cheeses are reported. Samples of milk products, cheeses, wheys produced in processing, and the original milks from which the products were made were obtained from dairy manufacturing plants. Samples of cheeses were also obtained from retail markets in six geographic areas. Nonfat fluid milk contained similar amounts of all minerals found in fluid whole milk. Mineral content of creams varied inversely with fat content. Considerable variation in mineral content was found among the cheeses, especially for sodium. Relationships between minerals and protein in these products are discussed.

287-73
MALNUTRITION AND ITS SOCIAL IMPLICATIONS.
J L Cameron
Sch Lunch J 24 (5): 46,48. June 1970.
389.8 SCH6
Children, Deficiency diseases and disorders, Food-related disorders, Malnutrition, Mental disorders, Protein-calorie malnutrition.
Abstract: Based on Hunger--U.S.A. Malnutrition found to an extent and degree of severity previously unsuspected. Recognition that malnourished children may emerge from a childhood lacking ability to reach their full genetic intellectual potential introduces a new and frightening note into theories of national development. Social and political impact comes from the vicious cycle of malnutrition, mental retardation, indolence and unemployability which afflicts depressed peoples throughout the world.

288-73
MALNUTRITION IN THE UNITED STATES.
Jane Voichick
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 17-18. July 19/30, 1971.
LB3479.U5W5 F&N
Malnutrition, National surveys.
Abstract: This paper discusses various methods for the diagnosis of malnutrition. Information concerning USDA surveys of family food consumption, 1936-1965, and the National Nutrition Survey in 1968 is included. These surveys show that the U.S. National diet is decreasing in nutritional value, and that many low-income families have nutritionally inadequate diets.

289-73
MALNUTRITION, LEARNING, AND BEHAVIOR; PROCEEDINGS OF AN INTERNATIONAL CONFERENCE HELD AT CAMBRIDGE, MASSACHUSETTS, MARCH 1-3, 1967.
Nevin S Scrimshaw, John E Gordon
Nutrition Foundation
Cambridge, Mass. 566 p. 1968.
RC260.5.I94 F&N
Cultural factors, Demonstrations (Animal), Ecology, Field studies, Learning, Malnutrition, Mental development, Nervous system disorders, Physical development.
Abstract: This collection of articles summarizes the state of current knowledge on the subject of malnutrition and calls for greater effort and new auspices to supplement individual research on a problem of worldwide concern. It urges application of scientific and technological resources for both the social and biological prevention of malnutrition, action on the part of government, agricultural and health agencies, and cooperation and crossover in research--to create a pool of trained persons both in the laboratory and in the field, capable of meeting the manifestly severe dilemma of malnutrition in preschool children. The papers collected here will interest not only scientists but anyone concerned with raising the quality of human life throughout the world.

290-73
MAN AS A PATIENT.
P A Cinnamon
J Can Diet Assoc 31 (3): 179-184, ref. Sept 1970.
389.9 C1632
Cultural factors, Diets, Food habits, Food preferences, Food symbolism, Nutrition, Stress, Therapeutic diets.
Abstract: Good nutrition important to the sick person. Cultural, religious, and emotional factors influence patients' reaction to food.

291-73
PROGRESS IN HUMAN NUTRITION; VOLUME I; SYMPOSIUM OF BIOCHEMISTRY AND NUTRITION ON PROTEINS AND BIOCATALYSTS; DYSNUTRITION IN THE SEVEN AGES OF MAN.
Sheldon Margen, Nancy L Wilson
Westport, Conn., The AVI Publishing Co. 228 p. 1971.
QP141.A1M3 F&N
Age groups, Biochemistry, Developing nations, Iron, Malnutrition, Mental development, Nutrition, Proteins, Special groups, diets.
Abstract: The papers for this first volume are taken from two symposia on nutrition. Articles range from philosophical analysis of malnutrition in developing countries, to description of under-nutrition in the United States.

292-73
NUTRITION AND ELEMENTARY FOOD SCIENCE.
Harriet Marks, Joan H Ramsbottom
London, Frederick Warne & Co. Ltd 200 p. 1970.
TX354.M3 F&N
Food preservation, Food science, Menu planning, Nutrition education, Secondary education, Textbooks, Therapeutic and special diets.
Abstract: This textbook goes into the basic components of food and how these work to nourish the body. The process of digestion and the testing of foods are discussed. Tables are provided with full details on the contents of popular foodstuffs. Further chapters deal with meal planning, diets for special conditions, modern methods of food processing and conservation, and convenience foods.

293-73
NUTRITION IN ACTION. 3d ed.
Ethel Austin Martin
New York, Holt, Rinehart and Winston 406 p. 1971.
TX354.M38 F&N
Food guides, Food habits, Food selection, Health education, Influences on nutrition, Nutrition education, Nutritional status, Textbooks.
Abstract: This college level textbook's basic purpose is to provide a background in nutrition and to interpret nutrition to students in terms of their own well-being. Topics covered include food habits and nutritional effects, the science of nutrition, applying nutritional science (food selection, meal planning), world nutrition problems, and ethnic diets.

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294-73
NUTRITIONAL ADEQUACY, PREFERENCE, ACCEPTABILITY, AND FOOD PRODUCTION ASPECTS OF HOT AND COLD SCHOOL LUNCHES.
Kathleen M Martin
State College, Pa. 135 p. 1971.
LB3475.M3 FEN
Dietary standards, Facilities planning and layout, Food preferences, Food preparation, quantity, History, Plate waste, Research methodology, School lunch programs, Type A lunch.
Ph.D. Thesis in foods and nutrition, Pennsylvania State University.
Extract: From the results of this study, it is evident that a cold lunch program can be formulated which will meet the nutritional goals of the School Lunch Program equally as well as a hot lunch program. Since there was no difference in participation and only small differences in cost between the two types of lunches under the conditions of this study, a school board faced with the option of providing a hot or cold lunch program would need to base their decision on a consideration of other factors, such as the relative amount of space and equipment needed for the various methods of providing cold lunches. The acceptance by parents and teachers and the costs of cold lunches prepared by other methods were not considered. Some production aspects were assessed under the conditions of this study but would need to be further evaluated under conditions which would prevail if a cold lunch program was introduced in a school with only limited facilities for a cold lunch program.

295-73
FOCUS ON NUTRITION; A TEACHER'S HANDBOOK FOR NUTRITION EDUCATION, GRADES KINDERGARTEN THROUGH SIX.
Massachusetts, Dept. of Education
Boston 69 p. 1973.
LB1587.N8M3 FEN
Curriculum planning, Demonstrations (Animal), Elementary education, Instructional aids, Nutrition education, Teaching guides.
Extract: The revised edition of this handbook serves two purposes. It is an in-service training manual and reference source for elementary school teachers who do not have a strong background in nutrition. It is also a curriculum guide with a suggested course of study for integrating nutrition education in grades kindergarten through six, to be taught, not as a separate subject, but as it related to many areas of study such as English, mathematics, and social studies. If each community would incorporate these concepts and follow through with an exemplary school food service program available to each student, giant strides could be made in improving the health of our future citizens and leaders.

296-73
MATERNAL NUTRITION (SLIDES); DISTRIBUTED BY NUTRITION TODAY.
Robert Shank
Nutrition Today
Washington, Nutrition Today 16 slides, 2"x 2", color. 1970.
QP141.A293 FEN AV (Nutrition Today. Teaching aid no. 8)
Anemia, Deficiency diseases and disorders, Dietary standards, Nutrition education, Pregnancy diets, Weight control.
Kit includes: 16 slides and 12 syllabuses. Based on the article: "A Chink in our armor".
Abstract: This teaching kit includes a set of slides providing charts and diagrams showing the effect of pregnancy on various bodily functions and attributes, and the effects of food, drugs, and other affectors on pregnant women. The accompaning booklet summarizes current evidence of the effect of food on the outcome of pregnancy.

297-73
THE ECOLOGY OF MALNUTRITION IN CENTRAL AND SOUTHEASTERN EUROPE.
Jacques M May
New York, Hafner 290 p. 1966.
TX360.E8M28 FEN (Studies in medical geography, v. 6)
Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Europe, Food economics and consumption, Food supply, Malnutrition.
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of Central and Southeastern Europe in terms of the area's local diets, food production, surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

298-73
THE ECOLOGY OF MALNUTRITION IN FIVE COUNTRIES OF EASTERN AND CENTRAL EUROPE.
Jacques M May
New York, Hafner 292 p. 1963.
TX360.E8M3 FEN (Studies in medical geography, v. 4)
Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Europe, Food economics and consumption, Food supply, Malnutrition
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of Eastern Europe in terms of the area's local diets, food production, surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

299-73
THE ECOLOGY OF MALNUTRITION IN THE FRENCH SPEAKING COUNTRIES OF WEST AFRICA AND MADAGASCAR.
Jacques M May
New York, Hafner 433 p. 1968.
TX360.A3M34 FEN (Studies in medical geography, v. 8)
Africa, Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of West Africa and Madagascar in terms of the area's local diets, food production, surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

300-73
THE ECOLOGY OF MALNUTRITION IN NORTHERN AFRICA.
Jacques M May
New York, Hafner 275 p. 1967.
TX360.A3M33 FEN (Studies in medical geography, v. 7)
Africa, Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of Northern Africa in terms of the area's local diets, food production, surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

301-73
STUDIES IN DISEASE ECOLOGY.
Jacques M May
New York, Hafner 613 p. illus. 1971.
RA792.M37 FEN (Studies in medical geography, v. 2)
Demography, Disease prevention, Disorders of body parts and systems, Ecology, Environmental factors, Health.
Abstract: This is the second volume in a series entitled "Studies in medical geography." The series takes the point of view that disease is a maladjustment to the environment to which numerous factors contribute, thus making disease an anthropological phenomenon with a geographical distribution. Thirteen diseases are discussed in detail.

302-73
FOOD FOR YOU.
Margaret McWilliams, Linda David
Boston, Ginn and Company 183 p. illus. 1971.
TX364.M3 FEN
Breakfast, Food habits, Foods instruction, Mental development, Nutrients, Nutrition education, Secondary education, Snacks, Weight control.
Abstract: This book explains why what you eat has a lot to do with the kind of person you are: how diet affects height, weight, complexion, energy level, nerves, and state of mind. It gives hints on changing eating habits for better health.

303-73
MEASURING THE COLOR OF FOODS.
F M Clydesdale
Food Technol 26 (7): 45, 46, 47, 48, 49, 50, 51. Jul 1972.
389.8 F7398
Analytical methods, Color in foods, Food analysis, Measurement, Physics.
Abstract: This article discusses general problems of color measurement of foods and problems caused by physical modification of light by a sample and explains how the latter problems can be taken advantage of in improving the color quality of foods.

304-73
METABOLIC EFFECTS OF MEAL FREQUENCY ON NORMAL YOUNG MEN.
Charlotte M Young
J Am Diet Assoc 61 (4): 391-398. Oct 1972.
389.8 AM34
Analytical methods, College students, Food analysis, Food intake, Meal patterns, Metabolism, Therapeutic and special diets.
Abstract: Ten college men followed a weight maintenance diet for fifteen weeks, with several sub-periods of food intake divided into one, three, or six meals a day. Skin thicknesses, nitrogen retention, percentage of fat intake excreted, xylose absorption, and serum insulin during oral glucose tolerance tests, and serum triglycerides did not differ significantly with variation in frequency of eating. Glucose tolerance appeared to decrease on one meal a day as compared with three or six feedings; serum cholesterol was significantly higher on one than six meals.

305-73
MICROBIOLOGY OF FROZEN CREAM--TYPE PIES, FROZEN COOKED--PEELED SHRIMP AND DRY FOOD--GRADE GELATIN.
L R Shelton, K H Lewis
Food Technol 25 (3): 28, 29, 30, 33. Mar 1971.
389.8 F7398
Analytical methods, Dried foods, Food analysis, Frozen foods, Gelatin, Microbial contaminants, Pies, Seafood.
Abstract: The continuing acceleration of technological innovations in the food industry during recent years raises important questions about the microbiology of non-sterile, commercially processed products. Studies on the microbiology of non-

sterile foods have proceeded on two avenues. Of paramount importance is the detection and control of pathogenic microorganisms and the other area relates to the general microbiological quality of commercial food products. An AFDOUS advisory committee published recommended methods for bacteriological examination and interpretation of data on frozen foods. This marks the first attempt to establish microbial limits for formulated foods, other than dairy products, on a nationwide basis. Further discussion is made on the guidelines for the protection of the public health and the guidance of industry.

306-73
NUTRITION EDUCATION AND THE RELATED MANAGEMENT PROCESSES: PROCEEDINGS.
Midwest Regional Seminar for School Food Service Supervisors and Directors, University of Wisconsin, 1971
Madison, Wis. 134 p. 1971.
LB3479.U5W5 FGN
Communication skills, Inservice education, Integrated curriculum, Malnutrition, Nutrition education, Proceedings, School community relations, School food service, Seminars.
Extract: This Seminar emphasized nutrition education as an integrated aspect of the educational process and of school food service management. The major content areas were: trends in nutrition education, relationship of hunger-malnutrition and learning behavior, nutrition as an aspect of social and environmental concerns, nutrition in relation to other aspects of health education, the decision-making process in nutrition education, and communication aspects of nutrition education.

307-73
MILK DRINKING BY THE LACTOSE INTOLERANT - COMPARISON OF CAUCASIAN AND ORIENTAL ADULTS.
Minal A Nandi, Ellen S Parham
J Am Diet Assoc 61 (3): 258-261. Sept 1c71.
389.8 AM34
Food consumption, Lactose intolerance, Milk, Oriental Americans.
Abstract: Groups of Oriental and Caucasian college students were given lactose tolerance tests, and, in addition, answered a questionnaire on past experiences related to milk consumption. As adults, there was no correlation between milk consumption and lactose tolerance between the two groups. However, a highly significant correlation between lactose intolerance in adult Orientals and their milk consumption during childhood was found. At all ages, they consumed less milk than the Caucasians, although most reported greater consumption since coming to the U.S., and 55 per cent were currently drinking milk daily.

308-73
MINERALS AND BODY STRUCTURE.
G Lynn Brinkman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 37-42. July 12/24, 1971.
LB3479.U5P4 FGN
Iron, Iron-deficiency anemia, Minerals, Nutrition.
Abstract: This paper discusses the macro- and micro-nutrients essential to life and their relation to body structure and disease conidtions. Iron and iron-deficiency anemia are discussed to greater extent than the other elements.

309-73
STAPHYLOCOCCUS FOOD POISONING.
Minnesota, University, Agricultural Extension Service
Edmund A Zottola
Minneapolis, Minn. 14 p. 1968.
RC143.M5 FGN (Minnesota. University. Agricultural Extension Service. Extension bulletin 354)
Disease prevention, Food poisoning, History, Sanitation, Staphylococcal food poisoning.
Abstract: This booklet describes the cause and onset of cases of staphylococcus intoxication, what staphylococcus is, how it can contaminate food, how it grows, and how it's contamination and growth can be prevented. A short history of staphylococcus poisoning is included. And a distinction is drawn between true food poisoning, such as staphylococcus, and food-borne infection such as salmonellosis.

310-73
HEALTH EDUCATION GUIDE: GRADES NINE, TEN, ELEVEN, AND TWELVE.
Missouri, Dept. of Education
Jefferson City, Mo. 72 p. 1961.
RA440.M5 FGN (Missouri. Dept. Of Education. Publication no. 124-G)
Curriculum planning, Health education, Nutrition education, Secondary education, Teaching guides.
1961 tentative report.
Abstract: This guide was intended to be used to plan secondary school health education programs. It is organized in a sequence of teaching units, including units on body systems, communicable diseases, community health, nutrition, mental health, family living, accident prevention, narcotics, and dental hygiene.

311-73
TEACHING THE YOUNG CHILD GOOD EATING HABITS FOR LIFE. 2nd. edition.
Missouri, Division of Health
Jefferson City, Mo. 37 p. 1971.
LB1587.M5M52
Activity learning, Nutrition education, Preschool children (2-5 years), Resource guides, Teaching techniques.
Abstract: The underlying idea of this booklet is that a child in his early years develops many attitudes, skills, and concepts concerning food, and that adults need to guide the child and provide varied learning experiences so that he learns good eating habits for life. Beginning with basic concepts, many activities are suggested involving sensory experiences, art, dramatics, music, and science.

312-73
NUTRITION EDUCATION IN THE ELEMENTARY SCHOOLS: A SUGGESTED GUIDE.
Missouri Home Economics Association
Jefferson City, Mo. 36 p. [n.d.].
LB1587.M8M5 FGN
Elementary education, Nutrition education, Resource guides, Teaching aids, Teaching guides.
Abstract: This guide is intended to help teachers develop a nutrition education program that will imbue their students with good food habits. The guide is divided into three levels to reflect the different needs of students at different stages of growth and development. For each level, the characteristics of the children are described together with the appropriate nutritional concepts to be taught and suggested teaching activities.

313-73
MODIFICATION OF FOOD HABITS.
R M Hill
Food And Nutr News 44 (1/2): 1,3-4. Oct/Nov 1972.
389.8 F7332
Consumer education, Food guides, Food habits, Food selection, Instructional materials, Nutrition education, Teaching methods.
Abstract: Modification of food habits takes time. Adult education helps, as do weight control programs. Many people still need to be reached.

314-73
MODIFICATION OF VEGETABLE-EATING BEHAVIOR IN PRESCHOOL CHILDREN.
Carol L Ireton, Helen A Guthrie
J Nutr Educ 4 (3): 100-103. Summer 1972.
TX341.J6
Behavior change, Food habits, Food preparation, Nutrition education, Preschool children (2-5 years), Vegetables.
Abstract: According to the data presented in this study, a behavior modification technique appeared to increase cooked vegetable consumption among preschool children more than did a traditional technique: varying the method of vegetable preparation.

315-73
MULLIGAN STEW: COUNT DOWN 4-4-3-2 (MOTION PICTURE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY AND THE NATIONAL 4-H SERVICE COMMITTEE.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 reel, 16mm, sd, col, 30 min. 1972.
TX364.M8262 FGN AV
Agriculture, Diets for special conditions, Emergency feeding, Enrichment, Food preservation, Food processing, Fortification agents, Nutrition education, Space feeding.
Also available in videocassette.
Abstract: The Mulligan Stew's pal, Wilbur Dooright, plans a camping trip, is trapped by a big rainstorm and flood waters, and does not have enough food to last until he can get safely home again. The Mulligans must put together a food package to be dropped to Wilbur to last him for two weeks. They visit the space program headquarters to get help with kinds of food that will keep Wilbur in good health and give him a balanced diet with food from the four food groups. This must be food that will not spoil, as Wilbur does not have an ice box or refrigerator. The gang learns that most of the things they can send to Wilbur can be found right in their neighborhood supermarket or grocery. The Mulligan Stews learn how food can be changed during processing to have more nutrients, not spoil and take up less space. They also learn where new kinds of food will be grown to feed the world's people.

316-73
MULLIGAN STEW: COUNT DOWN 4-4-3-2 (VIDEOTAPE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 videocassette, sd, col, 30 min, 3/4". 1972.
TX364.M826 FGN AV
Agriculture, Diets for special conditions, Emergency feeding, Enrichment, Food preservation, Food processing, Fortification agents, Nutrition education, Space feeding.
For use in videocassette player. Also available in 16mm motion picture film.
Abstract: The Mulligan Stew's pal, Wilbur Dooright, plans a camping trip, is trapped by a big rainstorm and flood waters, and does not have enough food to last until he can get safely home again. The Mulligans must put together a food package to be dropped to Wilbur to last him for two weeks. They visit the

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space program headquarters to get help with kinds of food that will keep Wilbur in good health and give him a balanced diet with food from the four food groups. This must be food that will not spoil, as Wilbur does not have an ice box or refrigerator. The gang learns that most of the things they can send to Wilbur can be found right in their neighborhood supermarket or grocery. The Mulligan Stews learn how food can be changed during processing to have more nutrients, not spoil and take up less space. They also learn where new kinds of food will be grown to feed the world's people.

317-73
MULLIGAN STEW: GETTING IT ALL TOGETHER (MOTION PICTURE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY AND THE NATIONAL 4-H SERVICE COMMITTEE.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 reel, 16mm, sd, col, 30 min. 1972.
TX364.M8242 FGN AV
Cookery, International, Nutrients, Nutrition education.
Also available in videocassette.
Abstract: The Mulligan Stew gang must prepare a meal for kids from all over the world. As they collect all the food, they recognize that the essential nutrients of protein, carbohydrates, fat, vitamins and minerals are available in foods from all over the world, like pizza from Italy, sukiaki from Japan, smorgasbord from Sweden, beef stroganoff from Russia and sauerbratten from Germany. Then hundreds of kids from all over the world arrive in their native costumes and eat their own favorite dishes and try some special foods from other countries.

318-73
MULLIGAN STEW: GETTING IT ALL TOGETHER (VIDEOCASSETTE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 videocassette, sd, col, 30 min, 3/4". 1972.
TX364.M824 FGN AV
Cookery, International, Nutrients, Nutrition education.
For use in videocassette player. Also available in 16mm motion picture film.
Abstract: The Mulligan Stew gang must prepare a meal for kids from all over the world. As they collect all the food, they recognize that the essential nutrients of protein, carbohydrates, fat, vitamins and minerals are available in foods from all over the world, like pizza from Italy, sukiaki from Japan, smorgasbord from Sweden, beef stroganoff from Russia and sauerbratten from Germany. Then hundreds of kids from all over the world arrive in their native costumes and eat their own favorite dishes and try some special foods from other countries.

319-73
MULLIGAN STEW: LOOK INSIDE YOURSELF (MOTION PICTURE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY AND THE NATIONAL 4-H SERVICE COMMITTEE.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 reel, 16mm, sd, col, 30 min. 1972.
TX364.M8232 FGN AV
Breakfast, Digestion, Food groups, Food intake, Nutrition education.
Also available in videocassette.
Abstract: The Mulligan Stew gang has another mission. In this show, the Mulligan Stew kids have to find out why Bobby and Alice are always "up-tight." They are cranky and tired all the time and are doing poorly in school. The Mulligan Stew gang finds out that Bobby and Alice have not been eating breakfast and they explain why breakfast is important for good health. Cartoon figures show how our food is digested, and what parts of the body are used in digestion. This show repeats the four food groups and the 4-4-3-2 daily servings.

320-73
MULLIGAN STEW: LOOK INSIDE YOURSELF (VIDEOCASSETTE); MADE BY U.S. DEPARTMENT OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 videocassette, sd, col, 30 min, 3/4". 1972.
TX364.M823 FGN AV
Breakfast, Digestion, Food groups, Food intake, Nutrition education.
For use in videocassette player. Also available in 16mm motion picture film.
Abstract: The Mulligan Stew gang has another mission. In this show, the Mulligan Stew kids have to find out why Bobby and Alice are always "up-tight." They are cranky and tired all the time and are doing poorly in school. The Mulligan Stew gang finds out that Bobby and Alice have not been eating breakfast and they explain why breakfast is important for good health. Cartoon figures show how our food is digested, and what parts of the body are used in digestion. This show repeats the four food groups and the 4-4-3-2 daily servings.

321-73
MULLIGAN STEW: THE FLIM-FLAM MAN (VIDEOCASSETTE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 videocassette, sd, col, 30 min, 3/4". 1972.
TX364.M827 FGN AV
Food fad Food habits, Food intake, Food selection, Nutrition education.
For use in videocassette player. Also available in 16mm motion picture film.
Abstract: The Flim-Flam man is a very mod-looking fellow who tells the Mulligan Stew gang that they should buy his book on quick and fad diets. Mulligan gets help from Wilbur Dooright to try to stop the Flim-Flam man from selling his bad diets to kids. The Flim-Flam man goes down in defeat. This show teaches about health problems caused by fad diets and why the 4-4-3-2 way is the best way for good health.

322-73
MULLIGAN STEW: THE FLIM-FLAM MAN (MOTION PICTURE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY AND THE NATIONAL 4-H SERVICE COMMITTEE.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 reel, 16mm, sd, col, 30 min. 1972.
TX364.M8272 FGN AV
Food fads, Food habits, Food intake, Food selection, Nutrition education.
Also available in videocassette.
Abstract: The Flim-Flam man is a very mod-looking fellow who tells the Mulligan Stew gang that they should buy his book on quick and fad diets. Mulligan gets help from Wilbur Dooright to try to stop the Flim-Flam man from selling his bad diets to kids. The Flim-Flam man goes down in defeat. This show teaches about health problems caused by fad diets and why the 4-4-3-2 way is the best way for good health.

323-73
MULLIGAN STEW: THE GREAT NUTRITION TURN ON (MOTION PICTURE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTIRBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY AND THE NATIONAL 4-H. SERVICE COMMITTEE.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 reel, 16mm, sd, col, 30 min. 1972.
TX364.M82 FGN AV
Breads, Food groups, Fruits, Meat, Milk products, Nutrition education, Vegetables.
Also available in videocassette.
Abstract: The "Great Nutrition Turn On" is about the town of Lazy Susan where everyone has fallen asleep. The Mulligan Stew kids discover that the town of Lazy Susan has fallen asleep because they don't eat right. The Mulligan Stew kids are a group of five that make up a rock band, so they try to wake up the town with their music and food nutrition songs and it works. They tell the town that the four important food groups are: fruits and vegetables, Bread and cereals, meat, and milk, they also promote some of the nutrients gotten from certain foods.

324-73
MULLIGAN STEW: THE RACER THAT LOST HIS EDGE (MOTION PICTURE); MADE BY U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY AND THE NATIONAL 4-H SERVICE COMMITTEE.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 reel, 16mm, sd, col, 30 min. 1972.
TX364.M8222 FGN AV
Carbohydrates, Nutrition education, Obesity, Therapeutic and special diets, Weight control.
Also available in videocassette.
Abstract: A fat race car driver (who keeps losing) and his new bride (who keeps stuffing him with goodies) learn that you are what you eat and you have to plan right, buy right, and prepare right. The Mulligan Stews help the race car driver and his wife learn that it is more important to eat following a nutrition principle like 4-4-3-2 than just to fill up on goodies.

325-73
MULLIGAN STEW: THE RACER THAT LOST HIS EDGE (VIDEOTAPE) ; MADE BY U.S. DEPARTMENT OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Dept. of Agriculture 1 videocassette, sd, col, 30 min, 3/4". 1972.
TX364.M822 FGN AV
Carbohydrates, Nutrition education, Obesity, Therapeutic and special diets, Weight control.
For use in videocassette player. Also available in 16mm motion picture film.
Abstract: A fat race car driver (who keeps losing) and his new bride (who keeps stuffing him with goodies) learn that

you are what your eat and you have to plan righ, buy right, and prepare right. The Mulligan Stews help the race car driver and his wife learn that it is more important to eat following a nutrition principle like 4-4-3-2 than just to fill up on goodies.

326-73
MULLIGAN STEW: THE GREAT NUTRITION TURN ON (VIDEOCASSETTE); MADE BY U.S. DEPARTMENT OF AGRICULTURE. DISTRIBUTED BY GREAT PLAINS NATIONAL INSTRUCTIONAL TELEVISION LIBRARY.
U.S., Dept. of Agriculture, Office of Communication, Motion Picture Service
Washington, U.S. Department of Agriculture 1 videocassette, sd, col, 30 min, 3/4". 1972.
TX364.M8 F&N AV
Breads, Food groups, Fruits, Meat, Milk products, Nutrition education, Vegetables.
For use in videocassette player. Also available in 16mm motion picture film.
Abstract: The "Great nutrition Turn On" is about the town of Lazy Susan where everyone has fallen asleep. The Mulligan Stew kids discover that the town of Lazy Susan has fallen asleep because they don't eat right. The Mulligan Stew kids are a group of five that make up a rock band, so they try to wake up the town with their music and good nutrition songs and it works. They tell the town that the four important food groups are: fruits and vegetables. Bread and cereals, meat, and milk, they also promote some of the nutrients gotten from certain foods.

327-73
MULTIDISCIPLINARY APPROACH TO THE PROBLEM OF OBESITY - SIXTH MARTHA F. TRULSON MEMORIAL LECTURE.
Theodore B Van Itallie, Robert G Campbell
J Am Diet Assoc 61 (4): 385-390. Oct 1972.
389.8 AM34
Behavior change, Caloric intake, Diet patterns, Food intake, Metabolism, Obesity, Research.
Abstract: Research on the etiology of obesity has successively taken a metabolic and then behavioral approach. The possibility that some obesities are constitutionally determined also has emerged. In the metabolic area, focus has been on subtle biochemical derangements that might promote excessive fat storage. More recently, questions relating to the psychologic and emotional orientation of the obese have received attention. The authors' studies have involved observations of lean and obese subjects receiving all of their diet in liquid form from an automaticially monitored "feeding machine." They have found that normal-weight subjects spontaneously adjust caloric intake to caloric density of the dispersed liquid diet. Obese subjects in the same situation reduce intake, apparently because non-physiologic attractions of food and eating are removed and because they are insensitive to internal hunger-satiety cues.

328-73
N EDUCATION (PANEL 1.) (PANEL 2.).
Robert J Nelson, Jack Ninemeier, Etha Hutchcroft
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 28-29. July 19/30, 1971.
LB3479.U5W5 F&N
Dietary surveys, National surveys, Regional surveys.
Abstract: The presentation by a 4-member panel covers some of the current trends and future implications for nutrition education at the regional, state and local levels.

329-73
NUCOINS: NUTRITION CONSUMER INFORMATION SYSTEM.
Virginia Dorn Beauchamp, Frances M Magrabi
J Nutr Educ 3 (2): 64-65. Fall 1971.
TX341.J6
Computer applications, Computer science, Information science, Information services, Nutrition.
Abstract: This article is a progress report on a computer-based information system designed to assist program aides in the Expanded Food and Nutrition Education Program by supplying valid and current nutrition information. The computer system responds to a wide variety of client-family questions with information based on research findings and reviewed by subject matter experts. The system is evaluated by both experts and users as to validity, appropriateness, relevancy, and timeliness of information, ease of access, and cost to clients and supporting institutions.

330-73
UNCLE JIM'S DAIRY FARM.
National Dairy Council
Laura Oftedal
Chicago, Ill. 22 p. 1971.
SF239.N32 F&N
Agriculture, Animal sources of food, Elementary education, Foods instruction, Milk.
Abstract: Two children, George and Betty, visit their cousins on a dairy farm and learn about dairying, cows, pigs, chickens, and other aspects of agriculture.

331-73
HOW WE TAKE CARE OF OUR TEETH.
National Dairy Council
Mary Woolfington
Chicago, Ill. unp. illus. 1971.
RK63.N3 F&N
Dental health, Elementary education, Health education, Hygiene, Nutrition education.
Abstract: This illustrated booklet shows children how teeth grow and how they should care for their teeth, including what foods to eat.

332-73
FEEDING LITTLE FOLKS.
National Dairy Council
E T McEnery, Margaret Jane Suydam
Chicago, Ill. 21 p. 1971.
RJ206.N3 F&N
Food habits, Nutrition, Nutrition education, Preschool children (2-5 years).
Extract: This booklet tells you of your one- to five-year-old child and his food. In it we have tried to help parents foresee some pitfalls which they may escape by understanding some of the ways of little folks with their food. These ways are tied with a child's stage of development, his activity, rest, companionship, and security. It is natural to enjoy eating. Our job as parents and physicians is to let children grow up with this natural enjoyment of food.

333-73
A BOY AND HIS PHYSIQUE.
National Dairy Council
Walter H Gregg
Chicago, Ill. 28 p. 1971.
RA784.N3 F&N
Adolescents (12-19 years), Health education, Hygiene, Nutrition education, Physical development.
Extract: Many boys wonder about how to develop a powerful physique. You may be concerned about your growth, your size, your muscular development. This booklet is written for you by a man who understands the problems and health concerns of teen-age boys. Dr. Walter H. Gregg presents information that will help you to understand what is involved in developing the kind of physique that is right for you, one that helps you to do best whatever you want to do.

334-73
FOOD SCIENCE AND HOW IT BEGAN.
National Dairy Council
Barbara H Evers
Chicago, Ill. 23 p. 1971.
TX355.N32 F&N
Agriculture, Experiments, Food habits, Food science, Food technology, History, Secondary education.
Extract: If you are a teen-age girl or boy who enjoys investigating, manipulating, or testing the things round about you-- then this booklet is for you. The full story of food science cannot be told in a few pages. The author hopes only to what your curiosity about food technology and research. The experiments that begin on page 10 provide an opportunity for testing dairy foods just as they are quality-tested in dairy plants throughout the United States.

335-73
MORE MILK PLEASE!
National Dairy Council
Marjorie Pursel
Chicago, Ill. 18 p. illus. 1971.
TX379.N32 F&N
Agriculture, Animal sources of food, Elementary education, Foods instruction, Milk.
Abstract: In this illustrated booklet a fictional dairy farmer describes how he cares for his cattle, and collects their milk, and how the milk is processed and delivered to consumers.

336-73
MY FRIEND THE COW.
National Dairy Council
Lois Lenski
Chicago, Ill. unp. 1971.
LB1587.N8N322 F&N
Animal sources of food, Elementary education, Milk, Nutrition education.
Abstract: This cartoon booklet for children illustrates one small boy's discovery of how milk gets from the cow to his breakfast table.

337-73
THE GREAT VITAMIN MYSTERY.
National Dairy Council
Marvin Martin
Chicago, Ill. 37 p. illus. 1970.
LB1587.N8N3 F&N
Deficiency diseases and disorders, Experiments, Food science, History, Nutrition education, Vitamins.
Abstract: This beautifully illustrated booklet tells how "food scientists have unraveled one baffling puzzle after another as they have tracked down killers more ruthless than any the mystery writer has ever created". In the end, this tale reveals two heroes: the elusive vitamin as well as the relentless food scientist.

338-73
CALCIUM IN NUTRITION.
National Dairy Council
Pearl Swanson

339-73
Chicago, Ill. 34 p. 1965.
TX553.C3 F&N
Calcium, Dietary standards, Minerals, Nutrient values.
Revised.
Abstract: One of the nutrients that must be present in diets satisfactory for the human body is the mineral calcium. The calcium supplied by our food is concerned intimately with skeletal growth, with the development of dental tissue, with the maintenance of bone and tooth structure throughout life, and with the regulation and maintenance of body processes that represent life itself. This booklet explicates this intimate causal relationship.

339-73
WEIGHT CONTROL SOURCE BOOK.
National Dairy Council
Chicago, Ill. 21 p. 1971.
RM222.2.N3 F&N
Food fads, Food habits, Influences on nutrition, Obesity, Resource guides, Weight control.
Abstract: The complexity of the condition is baffling. Published literature on weight control is voluminous--including research data on the physiological aspects of obesity, the food intake of overweight children and adults, psychological aspects of weight reduction, personality characteristics of overweight persons, weight control through nutritionally adequate diets, the contribution of the professionally trained person, and numerous methods of weight control. This Source Book presents a capsule of some of these issues. In it you will find: highlights of some current research; a referral to references you may wish to study further; support for some views you already hold, but perhaps a challenge to others; and speech material.

340-73
FOOD AND CARE FOR DENTAL HEALTH. Second edition.
National Dairy Council
Chicago, Ill. 13 p. 1971.
RK61.N3 F&N
Dental health, Elementary education, Hygiene, Nutrition education, Teaching guides.
Extract: Regular care by the dentist, good habits of mouth hygiene, and adequate nutrition are factors known to influence dental health. This booklet brings together chiefly information regarding the relationship of nutrition to dental health. It is intended for teachers, dental hygienists, and other leaders, as well as upper grade and high school students.

341-73
NUTRITION SOURCE BOOK.
National Dairy Council
Chicago, Ill. 40 p. 1971.
TX364.N3 F&N
Dietary standards, Food purchasing, Menu planning, Nutrient values, Nutrition education, Public health, Resource guides.
Abstract: This booklet is planned to help public health nurses and others who work directly with homemakers in counselling regarding food practices. It contains basic nutrition information along with suggestions for translating this information into the needs of families.

342-73
SEARCH AND RESEARCH: SCIENTIFIC INVESTIGATION WITH EMPHASIS ON BIOLOGY.
National Dairy Council
Ruth Wenner
Chicago, Ill. 23 p. illus. 1970.
QH317.N3 F&N
Biology, Demonstrations (Animal), Experiments, Laboratory manuals, Nutrition education, Secondary education, Space feeding.
Abstract: This booklet tells how to design and conduct relatively simple but valid scientific experiments. The emphasis is on biological experiments, and the examples include experiments on protein nutrition in mice, the effects of varying nutrition on plants, and problems involved in the nutrition of space travelers.

343-73
DOING BETTER AT WORK AND PLAY: HOW TO HELP OURSELVES IMPROVE.
National Dairy Council
Helen B Johnson
Chicago, Ill. 14 p. 1970.
LB1587.A3N3 F&N
Elementary education, Health education, Resource guides, Teaching techniques.
Abstract: This is a report on a continuing guidance unit in health and science developed with boys and girls in third and fourth grades. The method used in developing this unit is an expansion of the problem-solving approach to learning. It is a method of working with children which enables them to identify their own problems, to explore ways of getting answers, to test possible solutions, to draw conclusions satisfying to themselves, and to plan further exploration to broaden their interests. The plan as reported in this booklet: Suggests ways of discovering major areas to be explored, seeks to discover possible concepts which will meet individual needs and can be tested to the satisfaction of the children, attempts to broaden the scope of children's health interests to stimulate desire for further exploration, proposes ways of measuring growth in knowledge, behavior and attitudes, and suggests use of information, learning experiences, and resource materials.

344-73
ANIMALS THAT GIVE PEOPLE MILK.
National Dairy Council
Terrence W McCabe, Harley W Mitchell
Chicago, Ill. 28 p. illus. 1971.
SF239.N3 F&N
Agriculture, Animal sources of food, Elementary education, History, Milk.
Abstract: This booklet describes the history of dairying, the different types of dairy cattle, how they are bred and raised and how they produce milk, and the different kinds of milk and their nutritive values. Goats, reindeer, yaks, horses and other animals used to supply milk in various parts of the world are also discussed.

345-73
THEY ASK WHY.
National Dairy Council
Barbara H Evers
Chicago, Ill. 14 p. 1970.
HQ35.N3 F&N
Adolescents (12-19 years), Age groups, Food habits, Nutrition education, Psychology.
Abstract: This booklet asks and answers some typical questions that are often of concern to teenagers: what to eat, how to act, and how to get questions answered.

346-73
WHERE WE GET OUR FOOD.
National Dairy Council
Chicago, Ill. 18 p. illus. 1971.
TX355.N3 F&N
Animal sources of food, Elementary education, Foods instruction, Plant sources of foods.
Abstract: This booklet for children contains full page color illustrations with a short simple text explaining how various foods are grown, processed, and made available to consumers.

347-73
WHAT DID YOU HAVE FOR BREAKFAST THIS MORNING; GUIDE FOR THE TEACHER.
National Dairy Council
Chicago, Ill. 11 p. 1971.
LB1587.N8N3 F&N
Breakfast, Cultural factors, Elementary education, Food habits, Nutrition education, Teaching guides.
Extract: An understanding of the food patterns of different nationality and regional groups can help us better appreciate the food patterns of all people, those living abroad as well as those living in the United States. It is this premise upon which this project is based.

348-73
NEWER KNOWLEDGE OF CHEESE. 2d ed.
National Dairy Council
Chicago, Ill. 48 p. 1968.
TX382.N3 F&N
Cheese, Food processing, Milk products, Nutrient values.
Abstract: This booklet describes the history, production, manufacture and nutritive value of cheese. Over a dozen cheeses are discussed in considerable detail, and the role of cheese in the diets of different age groups is touched upon.

349-73
NEWER KNOWLEDGE OF MILK. Third edition.
National Dairy Council
Chicago, Ill. 44 p. 1968.
TX379.N3 F&N
Dietary standards, Dietetics, Food composition, Food processing, Food quality, Food standards and legislation, Milk, Nutrient values, Statistical data.
Abstract: This booklet touches on almost every aspect of milk as a human food: processing techniques and effects; kinds of milk, their preparation and food value; the constituents of milk and their contributions to the diet; the need for milk in normal and therapeutic diets for people of different ages; and quality control in milk production and distribution. The appendices include tables of the amino acid distribution and partial composition of various forms of milk, and a short bibliography.

350-73
LET'S TAKE MILK APART.
National Dairy Council
Jeffrey Benson
Chicago, Ill. 28 p. 1971.
TX556.M5N32 F&N
Elementary education, Food chemistry, Food composition, Laboratory manuals, Milk, Milk products, Nutrition education.
Abstract: This laboratory manual gives the procedures, a list of materials, cautionary notes, and record sheets to use in performing several experimental tests on milk. The tests include Benedict's test; Fehling's test; tests for starch, fat, and protein, and tests for separating milk fat from milk or cream and separating curds and whey. Supplementary information is provided on common nutrients and the constituents and characteristics of milk and milk products. A teaching guide, 'Taking Milk Apart', is also available.

351-73
TAKING MILK APART.
National Dairy Council
Jeffrey Benson
Chicago, Ill. 44 p. 1968.
TX556.M5N3 FEN
Elementary education, Food chemistry, Food composition, Laboratory manuals, Milk, Milk products, Nutrition education, Teaching guides.
Abstract: This series of food investigations, designed for use in the upper elementary grades, involves children in using the techniques or processes of science. This material is organized into two investigations preceded by an introduction, teaching objectives, equipment and vocabulary lists. There is also an appendix containing the nutrient tests and instructions for taking milk apart, plus some corollary information about nutrients and dairy foods. Each of the investigations contains detailed suggestions for presenting the experiments and emphasizing the processes involved. For teachers who are not familiar with this way of teaching science, key questions and instructions addressed to the students are printed in darker type.

352-73
A SOURCE BOOK ON FOOD PRACTICES; WITH EMPHASIS ON CHILDREN AND ADOLESCENTS.
National Dairy Council
Chicago, Ill. 19 p. 1971.
TX361.C5N3 FEN
Adolescents (12-19 years), Breakfast, Children, Cultural factors, Food habits, Food symbolism, Nutrition education, Weight control.
Abstract: The philosophy being presented in this source book is that in a preventive program for weight control it is as essential to examine learning, feeling, motivation, remembering and thinking as it is to study nutrients, their functions, sources and energy balance, and that the program should begin early. Four themes are developed. The first recalls something of the complex human element in food practices. Food is a physiologic necessity. But it is more than that. It has social significance, emotional and cultural significance. It has symbolic meaning. The viewpoints of specialists in different disciplines are presented. The second topic is a report of a project initiated in the early 1940's to solve problems raised by wartime food shortages and dislocations of populations. The historic significance of this study is it openly recognized that imparting nutrition information alone is not sufficient to get people to change their food habits. Third theme is most extensive. Information from studies of food practices during pregnancy, of children and adolescents are abstracted. Fourth section considers some issues in nutrition education.

353-73
HOW YOUR BODY USES FOOD.
National Dairy Council
Albert Piltz
Chicago, Ill. 26 p. illus. 1971.
LB1587.N5N3 FEN
Dietary standards, Elementary education, Food technology, Nutrition education, Space feeding, Supplementary textbooks.
Abstract: This booklet addresses ten to twelve year-olds in the second person in order to personalize the basic nutrition information presented. It answers the question "what are you", on various levels, beginning with the molecular and moving up to the organic, pointing out the uses and need for food at each level. The last chapter tells about the foods the astronauts eat and about the research being performed to discover ways of feeding future space travellers on longer voyages.

354-73
A GUIDE TO GOOD EATING. 3d ed.
National Dairy Council
Chicago, Ill. unp. 1971.
TX355.N3 FEN
Charts, Food guides.
Abstract: This leaflet lists the four important food groups and how much you should consume of each for good nutrition.

355-73
MILK INFORMATION SHEET.
National Dairy Council
Chicago, Ill. unp. 1971.
TX379.N322 FEN
Milk, Nutrient values.
Abstract: This leaflet provides basic information about the nutritional value, care, uses, and kinds of milk.

356-73
CHOOSE YOUR CALORIES BY THE COMPANY YOU KEEP.
National Dairy Council
Chicago, Ill. unp. 1971.
TX355.N324 FEN
Caloric values, Food guides, Nutrients.
Abstract: This leaflet lists common nutrients, foods that supply them, and why you need them. The emphasis is that good nutrition and health depends on eating the right foods containing the right nutrients rather than just counting calories.

357-73
RESEARCH EXPLORES NUTRITION AND DENTAL HEALTH.
National Institute of Dental Research
Bethesda, Md. unp. 1970.
RK61.U5 FEN
Deficiency diseases and disorders, Dental caries, Dental health, Mouth disorders, Nutrition.
Abstract: While food requirements to maintain general health are well understood, surprisingly little is known about the effects of various foods on specific tissues of the mouth. This booklet briefly describes research findings concerning the effect of nutrition on dental decay, periodontal disease, oral malformations, and other diseases of the mouth.

358-73
HOW CHILDREN GROW; CLINICAL RESEARCH ADVANCES IN HUMAN GROWTH AND DEVELOPMENT.
National Institutes of Health, Division of Research Resources
Bethesda, Md. 56 p. 1972.
RJ131.N3 FEN
Anthropometry, Children, Health education, Physical development.
Abstract: This booklet describes a human being's evolvement from two germ cells to 100,000 billion cells. The contents cover low birth weight infants; intrauterine growth: the effects of nutrition, hormones, illness, and emotion on a child's growth; and the role of obesity and early and late puberty on adolescents' growth.

359-73
NATIONAL NUTRITION EDUCATION CONFERENCE.
Margaret R Stewart
Nutr Program News 8 p. Jan/Feb 1972.
1.982 A2N955
Adolescents (12-19 years), Conferences, Dietary study methods, Food habits, Nutrition, Nutrition education, Nutritional status.
Abstract: Teenagers are notorious for their poor eating habits. Many rarely eat complete meals, consuming mostly hamburgers, sodas, potato chips, and chocolate bars. Their nutrient and calorie consumption varies widely from day-to-day, so the nutritional adequacy of their diets is hard to calculate. This conference focused on: "youth today" - including life style and eating habits; "youth in his environment"; and "identification of effective ways of working with youth in providing support in the development of his food habits.".

360-73
THE NEED FOR IRON FORTIFICATION.
Elaine R Monsen
J Nutr Educ 2 (4): 152-155. Spring 1971.
TX341.J6
Dietary supplements, Food habits, Food preferences, Fortification agents, Iron, Nutrition.
Abstract: The article suggests there is a need for dietary supplementation in the United States, and that a food fortification program is long overdue. The author studies the depletion of iron in most people's diets, and presents a case for iron supplementation. She emphasizes that besides iron, other nutrients, such as amino acids and vitamins, also need critical consideration.

361-73
NEW (TRITION) TWIST TO AN OLD GAME.
V Bronson
Sch Lunch J 25 (5): 60. May 1971.
389.8 SCH6
American Indians, Children, Childrens games, Extension agents, Low income groups, Nutrition education, Snacks.
Abstract: Work being done by extension agents to help Indians on reservations serve more nourishing foods. Also use of basketball followed by wholesome snacks to promote nutrition education in young boys.

362-73
FOOD SCIENCE.
New Jersey, Dept. of Education, Vocational Division
Nicholas Popiak
N.J., Rutgers, Curriculum Laboratory 218 p. 1970.
TX663.P64 FEN
Food composition, Food preservation, Food science, Food spoilage, Foods instruction, Leavening agents, Vocational education.
Abstract: This Food Science manual was prepared to provide a basic knowledge and understanding of the science of foods. It begins with the fundamental concepts and principles of science and develops into a growing range of experiences necessary in the food trades. It is comprehensive enough to serve as a basis for the study of the bacteriology of foods, nutrition, and chemistry of foods. Food Science as it relates to commercial foods and baking trades also includes basic principles of science as applied to processing and preserving food. Little preparation or background material is necessary to embark on this course. The student may have a simple background of science from his everyday experiences to relate the food science with his shop activities. Food Science has as its primary purpose the development of an inquiring attitude in the science of foods.

363-73
A NEW LOOK AT NUTRITION EDUCATION ---THE TIME CAPSULE.
Mary A Saadeh, Mary L Campbell
In Proceedings of the Nutrition Education Seminar,
Florida Agricultural and Mechanical Univ., 1971 p 144-145.
July 18/28, 1971.
LB3479.U5 FEN

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364-73
Nutrition education.
Abstract: This paper covers a half-day session of unique presentations of nutrition education. The program included seven parts.

364-73
NUTRITION AND SCHOOL LUNCH: COURSE 2, SCHOOL LUNCH WORKBOOK.
New Mexico, Dept. of Education
Santa Fe, N.M. 81 p. 1964.
TX361.C5N42
Food guides, Food habits, Nutrition, Nutrition education, School lunch programs.
Abstract: This workbook is from an elementary nutrition course offered for school lunch personnel.

365-73
NUTRITION AND SCHOOL FOOD SERVICE, STATE OF NEW MEXICO. Revised edition.
New Mexico, Dept. of Education
Santa Fe, N.M. 82 p. 1970.
TX361.C5N4 F&N
Food guides, Food habits, History, Nutrition, Nutrition education, School lunch programs, Type A lunch.
Abstract: This workbook includes basic nutrition information and its application in preparing school lunches.

366-73
THE NEW VEGETARIANS: WHO ARE THEY?
Johanna T Dwyer
J Am Diet Assoc 62 (5): 503-509. May 1973.
389.8 AM34
Food fads, Food intake, Nutritional status, Vegetarian diets, Young adults (20-34 years).
Abstract: Diet and various aspects of life style connected with it were studied in 100 young American adults who were vegetarians but not Seventh-Day Adventists. Great variations among subjects were found, suggesting that the "new" vegetarians consist of several diverse groups. They range from semi-vegetarians who merely avoid a few animal foods to vegans; and from few to many proscriptions of other, non-animal foods. Vegetarianism among young adults may represent a harmless and transient eccentricity among those whose avoidances are few; but when it is extreme to the point of veganism and coupled with avoidance of other foods, its adverse impact on nutritional status may be considerable.

367-73
SYMPOSIUM PAPERS ON FOOD AND HEALTH.
New York (State), Cornell Agricultural Experiment Station, Ithaca
Geneva, N.Y. 79 p. 1963.
TX345.N4 F&N (New York (State). Cornell Agricultural Experiment Station. Bulletin no. 790)
Agricultural development, Dietary standards, Food beliefs, Food chemistry, Food science, Food technology, Health, Nutrition, Research.
Abstract: This pamphlet is a collection of papers given at the Symposium on Food and Health held at Cornell University in 1960. Topics discussed include (1) the characteristics of an adequate diet, (2) the role of chemistry and technology in modern food development, (3) public education and food attitudes, (4) the future of nutrition, (5) food in national and international welfare. There are also five articles dealing with the State of New York's and Cornell University's interest in and contributions to the health and nutrition field.

368-73
NEWER METHODS OF NUTRITIONAL BIOCHEMISTRY WITH APPLICATIONS AND INTERPRETATIONS - VOLUME V.
Anthony A Albanese
New York, Academic Press 292 p. 1972.
QP514.2.N4 F&N
Biochemistry, Carbohydrates, Dietary standards, Metabolism, Nutrient quality determination, Nutrient values, Nutrition, Protein-calorie malnutrition, Proteins.
Abstract: This is the fifth volume of a multi-volume treatise that presents the principles and procedures for determining factors affecting the nutritional value of foods. Discussions range from the nutritional and metabolic aspects of circadian rhythms to effects of protein quality and quantity on protein utilization. Volume V includes a discussion of self-selective alimentation - a new experimental model for separate feeding which offers a novel approach to determining protein and individual amino acid needs. The chapters on influence of nutritional factors on ribosomal dynamics and antitrypsin factors review biochemical research at the molecular level. Biochemical aspects of protein-calorie malnutrition in young children and dietary carbohydrate and triglyceride interrelationships in man are discussed in terms of recent advances in the field of world food problems.

369-73
NOMINAL GROUP PROCESS FOR DEFINING THE PROBLEMS IN NUTRITION.
Andrew Van de Ven
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 31-44.July 19/30, 1971.
LB3479.U5W5 F&N
Nutrition education, Programs.
Abstract: This paper discusses a problem exploration meeting attended by seminar participants. The nominal (silent) group approach was used. The task statement for the nominal group meeting was "what are the problems in implementing nutrition education programs within your state?" nominal group reports from 11 states are included.

370-73
BASIC NUTRITION AND MENU PLANNING; INSTRUCTOR'S GUIDE.
North Carolina, Dept. of Public Instruction
Raleigh, N.C. unp. [n.d.].
TX728.N6 F&N
Food service training, Menu planning, Nutrition, School food service, Teaching guides, Televised instruction.
Abstract: This guide is a lesson by lesson outline of a televised course designed for school lunch personnel.

371-73
FUEL PUZZLE; BASIC 4; PLAN-A-MEAL.
North Dakota State University, Cooperative Extension Service
Fargo, N.D. unp. illus. [n.d.].
LB1587.N8N6 F&N
Educational games, Elementary education, Nutrition education.
Abstract: The games include "Fuel Puzzle", "Basic 4", and "Plan-a-meal". Each game consists of a single sheet of paper, and involves drawing lines connecting food pictures, circling food pictures, or solving simple puzzles about foods.

372-73
NUTRITION EDUCATION: NUTRITION DELIVERY SYSTEMS AND THE MANAGEMENT FUNCTION; PROCEEDINGS.
Northeast Regional Seminar for School Food Service Supervisors, Pennsylvania State University, 1971
Sara J Clemen
University Park, Pa. 169 p. 1971.
LB3479.U5P4 F&N
Dietary standards, Food technology, Inservice education, Nutrition education, Proceedings, School community relations, School food service, Seminars, Systems analysis.
Extract: Under the seminar topic of "Nutrition Education: Nutrition Delivery Systems and the Management Function," two major objectives were identified. The first, to review basic nutrition concepts and significant current research in a manner which emphasized application to a school food service setting. A second objective was to explicate the interface of the school food service operation as one of the many subsystems within the school in such a manner as to provide the supervisors with an effective mechanism to communicate with their important publics: students, faculty, administration, and the parent-community group. Accordingly, attention was directed to obtaining an understanding of the frame of reference and operational characteristics of each of these publics to more effectively deal with related problems and ultimately to aid in the improvement of the nutritional status of the child.

373-73
NOW, HOW ABOUT CHILD DAY EVERYDAY?
J Dryden
Sch Lunch J 24 (6): 19-20. June 1970.
389.8 SCH6
Children, Hunger, Malnutrition.
Abstract: Decries the popularity of ecology in a nation which still has frightening amounts of hunger and malnutrition in its children.

374-73
NUTRIENT INTAKE AND WEIGHT RESPONSE UF WOMEN ON WEIGHT-CONTROL DIETS.
Kathleen J Lewis, Margaret D Doyle
J Am Diet Assoc 56 (2): 119-125. Feb 1970.
389.8 AM34
Dietary surveys, Food habits, Food intake, Obesity, Weight control.
Abstract: The exploratory study reported here was concerned with the nutrient intake, food habits, and attendant weight response over 28 days for 58 overweight women volunteers. The sample was first divided into two groups depending on whether the individual subjects had been successful or unsuccessful in losing weight during the study. After a preliminary analysis, these two groups were further divided into 6 subgroups. The general findings, which await more definitive research before conclusions may be drawn are: (a) the weight response directly followed the mean caloric intake of the subgroups; (b) in general, the more successful the average subgroup subject had been in losing weight, the lower her caloric intake and the greater her diet in protein, vitamins, and minerals-calorie intake; (c) difference in nutrient quality of diets of the 6 subgroups was more distinct than was seen when the diets of only the successful and unsuccessful groups were considered; (d) different dietary habits were revealed in the second analysis.

375-73
NUTRIENTS IN UNIVERSITY FOOD SERVICE MEALS - I. DATA DETERMINED BY FOOD INVENTORY.
Louise Guild, Dorothy Deethardt, Elizabeth Rust
J Am Diet Assoc 61 (1): 34-37. Jul 1972.
389.8 AM34
Analytical methods, College food service, College students, Food analysis, Nutrient values, Nutrients.
Abstract: This article stresses that provision, through proper planning, of needed nutrients is important in large-quantity food service. In this first of two reports on the nutritional

value of food offered in a university food service, nutrients were calculated from inventory issues. For five periods, representing three seasons and three school years, the foods offered on the cafeteria counter would have provided, in terms of proximate composition, minerals, and vitamins, the Recommended Dietary Allowances for young adults, except for iron for young women (which was marginal). Special considerations in calculating nutrients were given to fatty acids and cholesterol, in view of their suspected involvement in the development of atherosclerosis.

376-73
NUTRIENTS IN UNIVERSITY FOOD SERVICE MEALS - II. DATA FROM MEALS SELECTED BY STUDENTS.
Louise Guild, Dorothy Deethardt, Elizabeth Rust
J Am Diet Assoc 61 (1): 38-41. Jul 1972.
389.8 AM34
Analytical methods, College food service, College students, Food analysis, Food preferences, Nutrient values, Nutrients.
Abstract: In the second part of the study of a university food service, actual selections of foods by students from the cafeteria line were recorded for two of the five periods and nutrient consumption calculated. Average nutrients in the meals chosen were above 90 per cent of the calculated inventory values reported in Part I for lactose, calcium, cholesterol, linoleic acid, other simple carbohydrates, protein, and riboflavin. Ratios between foods as purchased and as served were lower for thiamin, ascorbic acid, complex carbohydrates, iron, fat, and oleic acid. By this method of study, too, nutrient content of the average combined daily meals for both sexes was sufficient to the Recommended Dietary Allowances, except for iron for the women.

377-73
NUTRITION (TRANSPARENCIES).
DCA Educational Products, Inc.
Philadelphia, DCA Educational Products, Inc. kit, 20 transparencies, color in carrying case. [n.d.].
TX364.N8 F&N AV
Nutrition education, Secondary education.
For use with overhead projector. Contains a teacher's guide.
Abstract: For use in high school or adult education classes, this kit of twenty overhead transparencies is a foundation for a first course in nutrition. The transparencies illustrate why the body needs food and describe the sources and functions of nutrients--water, carbohydrates, fats, proteins, and amino acids. The measurement and use of energy, the role of vitamins and minerals, the uses of the four basic food groups, and the amount and kinds of food needed daily are all portrayed.

378-73
NUTRITION CANADA.
Alexander Campbell, Zachary Sabry
Nutr Today 6 (6): 17-22. Nov/Dec 1971.
RA784.N8
Canada, Dietary study methods, Dietary surveys, National surveys, Nutritional status.
Abstract: This article describes the nutritional survey, known as "Nutrition Canada," in which 25,000 Canadians from Frobisher Bay to Victoria and from Inturk to Cape Sable were to have been interviewed about their food habits, examined by physicians, measured by anthropometrists, interviewed by dietitians, studied by dentists, and will have given both blood and urine specimens for laboratory analysis. The survey will answer questions about eating habits, types of food, incidence of nutritional deficiencies, and nutrient intake.

379-73
NUTRITION AND "THE PILL".
Robert E Hodges
J Am Diet Assoc 59 (3): 212-217. Sept 1971.
389.8 AM34
Contraceptives, oral, Disorders, Influences on nutrition, Metabolic disorders, Nutrition, Pregnancy diets.
Abstract: Oral contraceptives are of two major types: combined or sequential. They both consist of estrogenic and progestational compounds which either inhibit ovulation or alter the characteristics of endomentrium and of the cervical mucous. Groups of women taking oral contraceptives are reported to have a moderate number of complaints and a very small incidence of serious or fatal complications. Nutritional implications of the pill include: modest weight gain, some increased propensity toward development of diabetes and hypertension, an increase in blood lipids, and a beneficial effect on iron metabolism. The best documented metabolic nutritional disorder is an apparent increase in the physiologic need for pyridoxine as estimated by the tryptophan load test. Preliminary evidence tends to verify a relationship between this abnormality and certain annoying symptoms accompanying the use of the pill.

380-73
NUTRITION AND CELL GROWTH.
J L Cameron
Sch Lunch J 24 (3): 20,22. Mar 1970.
389.8 SCH6
Cells, Nutrition, Physical development.
Abstract: Growth is initially due to cell division, then cell division and growth of cell size, and finally only growth size.

381-73
NUTRITION AND HANDICAPPED CHILDREN.
Helen M Wallace
J Am Diet Assoc 61 (2): 127-133. Aug 1972.
389.8 AM34
Children, Diets for special conditions, Food service, Mental retardation, Nutrition, Physically handicapped, Therapeutic and special diets.
Abstract: Poor nutritional status in pregnancy, especially of teen-age mothers, is a factor in infant mortality and morbidity, and malnutrition has been shown to be an etiologic factor in mental retardation. The author elaborates on the importance of nutrition in prevention of such problems. In addition, the nutritional condition of the handicapped child is frequently poor or marginal. Nutritional management of such children is important in their care and rehabilitation, and an area where the nutritionist/ dietitian clearly has a role to play--in various community settings, in schools, in day care centers, as well as in helping the home-bound child or those in residential care.

382-73
NUTRITION AND HEALTH-SCREENING SERVICES FOR THE ELDERLY - REPORT OF A DEMONSTRATION PROJECT.
Douglas Holmes
J Am Diet Assoc 60 (4): 301-305. Apr 1972.
389.8 AM34
Elderly (65 + years), Food habits, Food programs, Health education, Morale, Nutrition education.
Abstract: The nutrition program described by the author had a dramatic, significant impact on participants in terms of eating habits, nutritional knowledge, interpersonal relationships, and morale. The success of this program is indicative of the need for, and the benefits to be derived from, the maintenance of similar programs for elderly Americans across the country. Major implications derived from this program were: (1) any organization or group planning to develop and maintain a nutrition program should be aware of the potential problems; (2) before embarking on a nutrition program, a realistic picture of necessary staffing patterns should be developed. Particular care should be devoted to the identification and training of a group of aged indigenous workers; (3) the provision of meals can lure the isolated aged person into the program. It is equally evident that the meals can provide a context in which re-socialization can occur, as well as specific education tailored to various needs of the aged population.

383-73
NUTRITION AND ISCHEMIC HEART DISEASE.
Roger J Williams
Bordens Rev Nutr Res 31 (2): 17-29. Apr/Jun 1971.
389.8 B64
Atherosclerosis, Cardiovascular disorders, Cholesterol, Nutrition.
Abstract: Ischemia is a condition characterized by a deficiency of blood, due to functional constriction or to actual obstruction of blood vessels. It may be caused by malformed hearts or blood vessels, which may in turn be due to poor prenatal nutrition as is indicated by some animal experiments. Ischemic heart disease is intimately related to atherosclerosis, a condition involving the incrustation of blood vessels with plaques containing cholesterol and calcium. High blood-cholesterol levels are sometimes associated with heart attacks but the author tentatively objects to the notion that high cholesterol per se causes atherosclerosis, or that a reduction in consumption of certain high--cholesterol foods or saturated fats is advisable. The hypothesis underlying his discussion is that all nutrients working together as a team contribute to the maintenance of healthy tissues in blood vessels and hearts. Keeping this in mind, he considers the possibilities that deficiencies of individual nutrients act as causative factors in ischemic heart disease.

384-73
NUTRITION AND LEARNING - IMPLICATIONS FOR SCHOOLS.
Margaret R Stewart
Nutr Program News 4 p. Mar/Apr 1971.
1.982 A2N955
Brain damage, Children, Learning, Malnutrition, Mental development, Nutrition, Nutrition education.
Abstract: Research on the influence of malnutrition on the brain is surveyed. Severe malnutrition during the time of brain cell division (3-6 months of age) can result in fewer brain cells and irreparable mental damage. Malnutrition at later stages will reduce the size of existing brain cells, but since it will not reduce the number of brain cells, the damage can be reversed. However, moderate malnutrition at any age can affect learning ability, and malnutrition can result from poor food habits as well as from sheer lack of food. The inculation of good food habits is an important aspect of nutrition education.

385-73
NUTRITION AND PREGNANCY.
Howard N Jacobson
J Am Diet Assoc 60 (1): 26-29. Jan 1972.
389.8 AM34
Nutrition, Pregnancy diets, Special groups, diets, Weight control.
Extract: There is a crying need for a national maternity care program, if pregnant women are to be assured their rights to sufficient, nutritious food. But first, the scope and dimensi-

386-73

one of the problem must be surveyed. Resulting information will then make it possible to provide first class nutritional service to pregnant women within th changing national health program.

386-73
NUTRITION AND SOCIAL DEPENDENCY.
Charles U Smith
In Proceedings of the Nutrition Education Seminar,
Florida Agricultural and Mechanical Univ., 1971 p 146-150.
July 18/28, 1971.
LB3479.U5 F&M
Malnutrition, Social conformity.
Abstract: This paper reviews a number of ways in which malnutrition can dispose an individual to become socially dependent on the programs of society for meeting his daily needs.

387-73
NUTRITION AND STRESS (SLIDES): NUTRITION TODAY; TEACHING AID NUMBER 1. DISTRIBUTED BY NUTRITION TODAY, WASHINGTON, D.C.
Hans Selye
Nutrition Today
Washington, Nutrition Today 13 slides, 2" x 2", color. 1970.
RC584.N8 F&M AV (Nutrition Today; teaching aid number 1.)
Instructional aids, Metabolic disorders, Nutrition, Stress.
Kit includes: 13 slides and 5 syllabuses.
Abstract: This brief review deals with a few of the many nutritional factors that influence the body's reaction to stress. These factors are illustrated by examples taken from the author's experimental work. Their detailed analysis shows the great intricacy of the interrelations between nutrition and stress. The author concludes that "the least physicians and dietitians can do is see to it that the person they are treating is not burdened with the additional stress of food nutritionally deficient or tasteless. Good food may not hasten a patient's recovery, but poor food certainly induces stress that can delay it.".

388-73
NUTRITION AND THE TYPE A LUNCH.
Mary M Hill
Nutr Program News 4 p. Nov/Dec 1968.
1.982 A2N955
Dietary standards, Nutrient values, Nutrition education, Type A lunch.
Abstract: The Type A lunch pattern is a package of nutrients and food energy based on solid nutrition research. As interpreted by the National School Lunch Program, the amounts of food specified for a Type A lunch should provide one-third of the Recommended Daily Allowances. This article, adapted from a talk given at the 22nd convention of the Association, describes the nutritional value of the components of a Type A lunch.

389-73
NUTRITION BY PRACTICE.
D M Geumas
Sch Foodserv J 25 (7): 43-45. Jul/Aug 1972.
389.8 SCH6
Children, Nutrition education, Recreational programs, School food service.
Abstract: Kent State University has a three-pronged program for children 5--13 years old. It consists of.

390-73
NUTRITION EDUCATION AND THE SPANISH-SPEAKING AMERICAN.
Marcelle A Bailey
J Nutr Educ 2 (2): 50-54. Fall 1970.
TX341.J6
Children, Deficiency diseases and disorders, Diet patterns, Dietary surveys, Food habits, Nutrition education, Nutritional status, Recall, Spanish Americans.
Abstract: This article summarizes the data obtained in various dietary surveys and clinical studies of the food habits and nutritional status of Spanish-speaking Americans. Although the diets' of Mexican-Americans, Spanish-Americans proper, Puerto Ricans, and Cubans vary considerably, Spanish-Americans as a whole generally have poorer diets and more nutritional deficiencies than their Anglo counterparts. However, iron levels were higher partly due to the use of iron pots in cooking. The author suggests that nutrition teachers working with Spanish--Americans "be sensitive to the cultural lag that creates a gap between folk beliefs and practices regarding food and modern scientific concepts of nutrition." "Valid" ethnic food practices should be continued, with some supplementation and substitution to increase nutritional value.

391-73
NUTRITION EDUCATION BY NONPROFESSIONAL AIDES.
Margaret R Stewart
Nutr Program News 4 p. May/Jun 1971.
1.982 A2N955
Agricultural Extension Service, Nutrition education, Teacher aides.
Abstract: There are not enough trained professional personnel to provide nutrition information to all who need it. Nonprofessional paid aides are being trained and employed in many nutrition education programs. Going beyond education, an aide can often help people use their limited resources to greater advantage. The aides themselves often benefit greatly through the training and work experience. Current nutrition programs employ from on to 7,000 aides. Some of these programs are described in this article.

392-73
NUTRITION EDUCATION COMES INTO ITS OWN.
H D Ullrich
Food And Nutr News 43 (1/2): 1,4. Oct/Nov 1971.
389.8 F7332
Advertising, Consumer education, Labeling, Nutrition education.
Abstract: Importance of nutrition education and ways of dissemination are today's challenge to the nutrition educator.

393-73
NUTRITION EDUCATION FOR MOTHERS OF FILIPINO PRESCHOOL CHILDREN.
Carol B Suter
J Nutr Educ 3 (2): 66-70. Fall 1971.
TX341.J6
Developing nations, Diets for special conditions, Food habits, Food substitutions, Nutrition education, Philippines.
Abstract: The Mothercraft Center concept has been used in the Philippines to help teach mothers who cannot afford to buy milk, meat, and eggs, how to adequately feed their preschool children. The article is a vivid portrayal of the author's personal experiences in nutrition education at a simple rural level, but contains many points that apply to complex community programs. The author demonstrates the essentials to effective nutrition education: motivation, demonstration, and cooperation.

394-73
NUTRITION EDUCATION FOR THE "NOW" GENERATION.
Darla Erhard
J Nutr Educ 2 (4): 135-139. Spring 1971.
TX341.J6
Dietary standards, Food fads, Food preferences, Foods instruction, Nutrition education, Vegetarian diets.
Abstract: The author investigates food faddism, and specifically vegetarianism, as practiced among people of the counterculture in the San Francisco Bay area. The study gives information on the nutritional needs of this group. From this information, the author proposes a nutrition education program tailored to the needs of such counterculture groups.

395-73
NUTRITION EDUCATION FOR YOUTH.
U.S., Interagency Committee on Nutrition Education
J Home Econ 64 (2): 34-38. Feb 1972.
321.8 J82
Adolescents (12-19 years), Nutrition education, Teaching techniques.
Abstract: An approach other than stating a particular food "is good for you" is needed in teaching nutrition. Attitudes, approaches, and teaching techniques must change to motivate adolescents.

396-73
NUTRITION EDUCATION IS BEHAVIORAL CHANGE.
Katherine A Niemeyer
J Nutr Educ 3 (1): 32-33. Summer 1971.
TX341.J6
Behavior change, Dietetics, Elderly (65 + years), Food habits, Hospital food service, Nutrition education, Resistance to change.
Abstract: Nutrition education in a rehabilitation program must prepare the individual to meet his nutrition needs in varying situations. Supervised reality testing and timing are used to determine patient understanding.

397-73
NUTRITION EDUCATION PRACTICES IN ELEMENTARY SCHOOLS IN HAWAII.
Manuela P Cortes, Bluebell R Standal
J Nutr Educ 5(1): 18-21. Jan/Mar 1973.
TX341.J6
Elementary education, Hawaii, Nutrition education, Surveys, Teacher education, Teaching guides.
Abstract: Hawaii elementary teachers were surveyed to find out how extensively the state health instructional guide was used, what nutrition teaching techniques were employed, and what the teachers felt they still needed. This kind of information can be gathered by nutrition educators before starting to work with teachers. By knowing the training, educational background, present teaching practices, and attitudes of teachers, a more effective nutrition education program can be planned and an order of priorities worked out.

398-73
NUTRITION FOR HEAD START.
S M Tucker, R L Mason, R E Beauchene
Sch Lunch J 25 (7): 30-32, 36. Jul/Aug 1971.
389.8 SCH6
Cultural factors, Diet information, Dietary study methods, Food intake, Nutrient values, Nutrition, School lunch programs, Type A lunch.
Abstract: Actual food intake daily was studied in preschool children, comparing that in four Head Start Centers, allserving Type A lunches, but one offering more free choice. Nutrients provided were compared with actual intake, and also with National Research Council's Recommended Dietary Allowance.

399-73
NUTRITION FOR FOOD SERVICE WORKERS.
Instit/vol Feeding 72 (2): 51-55. Jan 15, 1973.
TX820.I5

Food intake, Food service workers, Nutrient values, Nutrients, Nutrition, Nutrition education.
Abstract: This is a little four-page inset booklet on nutrition for food service employees. It explains protein, carbohydrates, fats, minerals, vitamins, water, and calories. A chart is provided for keeping track of one's own nutrient intake.

400-73
NUTRITION FOR YOUNG MINDS.
Nancy E Johnson
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 19-20. July 19/30, 1971.
LB3479.U5W5 F&N
Infant diets, Malnutrition, Mental retardation.
Abstract: This paper discusses the relationship between malnutrition and the development of mental retardation in young children. Nutrition studies indicate that inadequate nutrient intakes may result in diminished brain development and a critical period exists during the first five to six months and possibly the first year of life.

401-73
FOOD, SCIENCE, AND SOCIETY.
Nutrition Foundation
New York, N.Y. 65 p. 1969.
TX341.N8 F&N
Cultural factors, Food habits, Food industry, Food supply, Food technology, Influences on nutrition, Malnutrition, Nutrition, Sociology.
Abstract: The fact that the world is faced with an ever increasing food and nutrition problem is self-evident. Year after year the population explosion increases the size and difficulty of meeting human food needs. The food supply line has not kept pace with population growth in developing countries, in spite of long-term, well-organized international efforts to bring these two factors into balance. More effective methods are urgently needed. The papers in this booklet (a record of the Nutrition Foundation's symposium of February, 1968) deal with several important phases of this complicated problem.

402-73
FOOD CHOICES: THE TEEN-AGE GIRL.
Nutrition Foundation
Mary M Hill
New York 11 p. 1966.
TX361. 3N8 F&N
Adolescents (12-19 years), Dietary standards, Food habits, Food selection, Health education, Nutrition education.
Abstract: This booklet for adolescent girls emphasizes that the food you eat can affect your appearance, personality, and enjoyment of life. It includes general information on nutrition and planning a well balanced diet.

403-73
YOUR DIET: HEALTH IS IN THE BALANCE.
Nutrition Foundation
Marie M Alexander, Fredrick J Stare
New York 22 p. 1966.
RM216.N8 F&N
Cholesterol, Dietary standards, Dietetics, Fats and oils, Nutrition education.
Abstract: This booklet describes the various nutrients and other constituents that must be included in a balanced diet, and the proper amounts of each. The relationships of fats, cholesterol and heart disease is also discussed.

404-73
1969-1970 REPORT.
Nutrition Foundation
New York 95 p. N.d.
RM214.N8 F&N
Food habits, Food preferences, Malnutrition, Mental development, Nutrition, Nutrition education, Taste.
Abstract: The report includes descriptions of research conducted on the relationship between malnutrition and mental development and taste perception and food haibts, as well as information about foundation activities.

405-73
OBESITY.
Nutrition Foundation
George Christakis, Robert K Plumb
New York 15 p. 1966.
RM222.2.N8 F&N
Menu planning, Obesity, Weight control.
Abstract: Obesity may result from excess fat alone or from an excess of body fluids or tissues. This booklet touches briefly on the causes of obesity and sets forth some general rules to follow in reducing excess weight in medically simple cases.

406-73
FOOD; A KEY TO BETTER HEALTH.
Nutrition Foundation
New York, N.Y. 21 p. 1970.
TX364.N8 F&N
Adolescents (12-19 years), Children, Dietary standards, Extension education, Nutrition education, Pregnant women, Teacher education, Weight control.
Abstract: This booklet for extension aides gives the basic facts of nutrition. It starts with a daily food guide picturing the four groups from which foods should be selected every day, and shows what quantities should be selected to make a balanced diet. The booklet goes on to list important nutrients and tell why we need them and what foods provide them. There is a section on the importance of breakfast. To help apply these facts in specific situations, there are special sections on the food needs of young children, adolescents, pregnant women, adults, and the obese.

407-73
NUTRITION IN A MATERNITY AND INFANT CARE PROJECT.
Mary Jo Mulcahy
J Nutr Educ 2 (3): 99-101. Winter 1971.
TX341.J6
Diets for special conditions, Infants (To 2 years), Nutrition education, Pregnancy diets.
Abstract: Two full-time nutritionists provide nutrition education as a part of the maternity and infant care project at the University of Nebraska Medical Center. The author describes the services available to mothers and infants. The nutritionist takes a detailed history of each mother's dietary habits and makes suggestions for dietary changes to improve nutrition, and at the same time stay within the mother's food pattern. Patient motivation becomes the most difficult task in this regard. The author shows how the nutritionist can and should work as a part of the overall medical health team.

408-73
NUTRITION IN MUSIC (AUDIOTAPE).
Margaret Gooding
Irving, Texas, Schulze Elementary School
Irving, Tex., Schulze Elementary School 1 cartridge, 30 min. 1972.
TX364.N82 F&N AV
Activity learning, Elementary education, Music, Nutrition education.
Includes booklet tited: Nutrition in music (TX364.N82). For use in audiotape cassette player.
Abstract: here music is used as an educational tool in teaching nutrition. Songs about foods were composed and developed so that 4th, 5th, and 6th grade students at Schulze Elementary School, could sing them.

409-73
NUTRITION INSTRUCTION AND LUNCH SURVEYS WITH SECOND GRADERS.
Susan C Boysen, Richard A Ahrens
J Nutr Educ 4(4): 172-175. Fall 1972.
TX341.J6
Behavior change, Elementary education, Food habits, Nutrition education, Plate waste.
Extract: Editor's note: This article is significant because a college senior has pulled together ideas on nutrition education and incorporated them, together with evaluation procedures, into an experimental program for second graders. The sample is small, and the changes in eating practices seem too meager for firm conclusions to be drawn. However, the article is a useful discussion of the process of education and its evaluation.

410-73
NUTRITION NOTES: CONSUMER AND FOOD INDUSTRY EQUALLY RESPONSIBLE FOR POOR NUTRITION.
Food Prod Dev 6(7): 11. Nov 1972.
HD9000.1.F64
Economic influences, Food fads, Food habits, Malnutrition.
Abstract: Malnutrition in the United States is caused primarily by poverty and secondarily by poor eating habits, often fostered by deceptive advertising. Lack of sufficient food fortification by the food industry plays a part, as does lack of nutrition education.

411-73
NUTRITION NOTES: DAIRY GROUP COMMENTS ON NUTRITIONAL LABELING GUIDELINES.
Food Prod Dev 6(5): 78. Aug/Sept 1972.
HD9000.1.F64
Blood analysis, Coronary heart disease, Labeling, Metabolism, Nutrients, Nutrition.
Abstract: This article is a collection of information on three topics. One is the National Dairy Council's comments on the proposed Federal guidelines for nutritional labeling. The second topic details the National Heart and Lung Institute's proposal for a national commission to conduct a long-term heart study. The final topic deals with the USDA Human Nutrition Research Division's finding that chromium is needed in the human body for blood sugar metabolism.

412-73
NUTRITION NOT[illegible] [illegible]RON FORTIFICATION OF FOODS.
K M Beck
Food Prod Dev 5(6): 22. Oct 1971.
HD9000.1.F64
Dietary standards, Fortification agents, Iron.
Abstract: The high incidence of iron deficiency anemia can be mitigated by greater use of iron fortification of foods using iron compounds that have high bioavilability of the iron. This article mentions some of these compounds and some natural iron sources.

413-73
NUTRITION NOTES: PROTEIN MEASURING SYSTEM PROPOSED TO SIMPLIFY NUTRITIONAL COMPARISONS.
Food Prod Dev 6(5): 83-84. Oct 1972.
HD9000.1.F64
Analytical methods, Nutrient content determination, Proteins.
Abstract: This report describes a system to measure nutritional effectiveness of proteins by relating their essential amino acid profiles to the hen whole egg pattern.

414-73
NUTRITION PROGRAMS FOR SENIOR CITIZENS.
A Hulett, B L Hackin
J Home Econ 63 (9): 683-684. Dec 1971.
321.8 J82
Elderly (65 + years), Meal patterns, Nutrition, Nutrition education, Teaching techniques.
Abstract: A program designed to improve nutrition of the elderly by involving them in meals, nutrition, sociability, and activities is successful in many small ways that are significant to the elderly.

415-73
NUTRITION THE 1-2-3-4 WAY.
V Groth
Sch Foodserv J 26 (i.e.25, 8): 97-98. Oct 1971.
389.8 SCH6
Early childhood education, Kindergarten, Nutrition education.
Abstract: Kindergarten children are taught the four basic food groups. The theory is to have the children become accustomed to balanced meals as early as possible, and avoid teenage apathy toward good nutrition, or even ignorance.

416-73
NUTRITION TO MEET THE HUMAN NEEDS OF OLDER AMERICANS.
Jeanette Pelcovits
J Am Diet Assoc 50 (4): 297-299. Apr 1972.
389.8 AM34
Diets for special conditions, Elderly (65 + years), Food habits, Food intake, Food programs, Meal patterns, Nutrient values, Nutrition education.
Abstract: In reporting on meal programs for the elderly, the author notes that group meals in community settings are an effective vehicle in dealing with nutrition problems of noninstitutionalized older Americans. Programs should be located near the homes of the elderly or transportation insured; they should include a strong outreach component and provide a forum for nutrition education. It was also learned that the project meals improve the dietary intake of the participants. No hard data have been produced to verify physical improvement as a result of the nutrition program, and all benefits cannot be adequately measured in terms of dollars, but participants' actions and reactions demonstrate that the benefits are substantial.

417-73
NUTRITION-RELATED HEALTH PRACTICES AND OPINIONS.
Joanne Pearson
Nutr Program News 8 p. Sept/Dec 1972.
1.982 A2N955
Food beliefs, Food misinformation, Health education, Nutrition education, Surveys, Weight control.
Abstract: A growing public enthusiasm for health foods and related nutritional products and remedies, led to a research project in which 288 people were interviewed as to their health beliefs, and a later survey in which 2,839 adults were questioned. The following conclusions were drawn: (1) most people attributed inordinate powers to vitamins and minerals, some believing that deficiencies could cause cancer; (2) health food users doubted the healthfulness of the food supply in general and modern food processing techniques in particular; (3) half the respondents had been concerned about their weight at one time or another; (4) questionable nutrition beliefs could not be associated with any particular group of people; (5) most people do not generalize their health beliefs or support them logically; (6) many people try certain health practices because they believe anything is worth a try; and (7) most people overemphasize the relationship between an adequate diet and health, believing that if your are tired, you probably need more vitamins. The educational implications of the survey are also included.

418-73
NUTRITION, LEARNING, BEHAVIOR AND MOTIVATION.
Karl M Brooks
In Proceedings of the Nutrition Education Seminar,
Florida Agricultural and Mechanical Univ., 1971 p 67-69.
July 18/28, 1971.
LB3479.U5 FEN
Behavior, Motivation, Nutrition.
Abstract: This presentation concerns general aspects of the new science known as psychodietetics. A study on the relationship between nutrition and behavior of children carried out at Tulane University's Early Childhood Research Center is included.

419-73
NUTRITION: A PRE-CONDITION TO LEARNING.
Helen Guthrie
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 63-65. July 12/24, 1971.
LB3479.U5P4 FEN
Learning, Malnutrition, Nutrition.
Abstract: This paper discusses the relationships between nutrition and learning. Included are considerations of the effects of malnutrition on brain size, the problems of inattentiveness due to hypolgycemia and iron-deficiency anemia, and the positive effects that school breakfast and lunch programs can have in combatting the two latter conditions.

420-73
NUTRITIONAL ASPECTS OF ENGINEERED FOODS AND DELIVERY SYSTEMS IN SCHOOL FOOD SERVICE.
Paul A LaChance
In Proceedings of the Nutrition Education Seminar,
Florida Agricultural and Mechanical Univ., 1971 p 125-133.
July 18/28, 1971.
LB3479.U5 FEN
Engineered foods, Food delivery systems, Nutrition education, School food service.
Abstract: This paper discusses engineered foods, the evolving of the Recommended Dietary Allowance, the involvement of industry in the development of fortified foods, and delivery systems in school food service.

421-73
NUTRITIONAL IMPROVEMENT AND WORLD HEALTH POTENTIAL.
Fredrick J Stare
J Am Diet Assoc 57 (2): 107-110. Aug 1970.
389.8 AM34
Calculated nutrient content, Cultural factors, Diet improvement, Food economics and consumption, Food habits, Food supply, Fortification agents, Grain products, Nutritional status.
Abstract: Nutritional improvement of the world population demands, for the next 10 to 20 years, the following priorities: (1) improvement of the nutritional quality of the common cereals--rice, wheat, and corn, particularly via fortification with synthetic amino acids, less so by genetic composition; (2) improvement in the yields of these cereals by genetic change and fertilization; (3) improvement of protein quality and quantity via cereal mixtures and by fortification with fish protein concentrate. With more food--enough food to meet caloric needs for work and play--it is possible that generous consumption of mixed cereals would provide protein adequate in both quantity and quality. But, mixing cereals begins to approach the idea of formulated foods and requires the difficult and long-term task of changing food habits of many generations' standing.

422-73
NUTRITIONAL LITERACY OF HIGH SCHOOL STUDENTS.
Johanna Dwyer, Jacob J Feldman, Jean Mayer
J Nutr Educ 2 (2): 59-66. Fall 1970.
TX341.J6
Food habits, Learning, Massachusetts, Nutrition education, Secondary education, Students, Surveys, Testing.
Extract: In summary, 1,388 students, representing 42 percent of all students in selected grades in five high schools in an urban area of Massachusetts were surveyed by means of self-administered questionnaires on their attitudes toward and knowledge of nutrition. The majority of the students considered nutrition to be equally or less interesting than other parts of the health education courses they had taken. Reasons for these views are summarized. Students' mean score on the test of nutrition knowledge was 55.9 out of a possible score of 100. Girls scored higher than boys and college bound students higher than commercial (vocational) students. In spite of their higher overall scores on the test and their greater interest in weight control, girls scored lower on areas of the test having to do with weight loss and gain, energy metabolism, and energy output.

423-73
NUTRITIONAL PROBLEMS AFTER FIFTY.
Elmer L Severinghaus
Food And Nutr News 43 (5): 1, 4. Feb 1972.
389.8 F7332
Atherosclerosis, Diet improvement, Diet patterns, Elderly (65 + years), Metabolism, Middle adults (35-64 years), Nutritional status.
Abstract: The author states that "the aging process is still very poorly understood as to its fundamental causes. Suggustions about nutritional aspects of aging must therefore be empirical rather than based on exact knowledge of physiological and biochemical mechanisms." He goes on to discuss atherosclerosis, decreased basal metabolism, vitamin and mineral requirements, osteoporosis, and the economic factors involved in solving the nutrition problems of the aged.

424-73
NUTRITIONAL REVIEW.
Berta Friend
Nat Food Situation 142: 25-28. Nov 1972.
1.941 S2F73
Dietary information, Food consumption, Nutrient values, Nutritional status, Statistical data.
Abstract: Nutrient levels for 1973 will equal or exceed those for 1972. Ascorbic acid levels are expected to rise 2 percent because of increased consumption of fruits. A smaller increase will occur in several other nutrients because of larger supplies of cheese and meat. Nutrient levels in 1972 were slightly lower than in 1971. However, comparison of 1972 with 1967 nutrient levels reveals large increases.

425-73
NUTRITIONAL STATUS OF NEGRO PRESCHOOL CHILDREN IN MISSISSIPPI - EVALUATION OF HIP INDEX.
Mary F Futrell, Lois T Kilgore, Frances Windham
J Am Diet Assoc 59 (3): 218-223. Sept 1971.
389.8 AM34
Analytical methods, Dietary study methods, Dietary surveys, Hydroxyproline index, Mississippi, Negroes, Nutritional status, Preschool children (2-5 years), Urine analysis.
Abstract: Hydroxyproline index was used to evaluate the nutritional status of 139 randomly-selected preschool Negro children in Mississippi. The dependent variable, hydroxyproline, was ranked by standardized partial regression coefficient against the independent variables--hemoglobin, serum albumin, serum protein, height, weight, and dietary intakes of calories, protein, calcium, iron, thiamin, riboflavin, vitamin A, and ascorbic acid. Partial regression coefficients were highly significant for the height of the child and the daily protein intake and significant for hemoglobin levels. Fifty-six per cent of the children studied had a head circumference below the 50th percentile. There was a significant correlation between head circumference and the hydroxyproline index. This study on a limited number of children is not meant to be conclusive. Further testing is warranted of the use of this index as a survey tool for identifying populations that contain children who are "at risk" nutritionally.

426-73
NUTRITIONAL STATUS OF NEGRO PRESCHOOL CHILDREN IN MISSISSIPPI - IMPACT OF EDUCATION AND INCOME.
Mary F Futrell, Lois T Kilgore, Frances Windham
J Am Diet Assoc 59 (3): 224-227. Sept 1971.
389.8 AM34
Economic influences, Educational influences, Influences on nutrition, Low income groups, Negroes, Nutritional status, Preschool children (2-5 years).
Abstract: The average daily intake of nutrients, as well as the percentage of children having "low" daily dietary intakes, was calculated according to the education of the mother, education of the father, and income of the family. In general, the average daily intake of calories, protein, calcium, iron, vitamin A, and ascorbic acid paralleled the education of the mother; as the grade level increased, so did the intake of these nutrients. Of the 139 children in the sample, 128 had mothers and 87 had fathers living in the home. The average intake of nutrients or percentahe of children on "low" dietary intakes did not parallel the education of the father as it did the mother. The most limited nutrients in the diets were calories, ascorbic acid, calcium, and iron. The iron intake of the children was so low that all average daily intakes were below 8 mg. except when the mother had some college education.

427-73
NUTRITIONAL STUDIES DURING PREGNANCY: I. CHANGES IN INTAKES OF CALORIES, CARBOHYDRATE, FAT, PROTEIN, AND CALCIUM, II. DIETARY INTAKE, MATERNAL WEIGHT GAIN, AND SIZE OF INFANT.
Virginia A Beal
J Am Diet Assoc 58 (4): 312-326. Apr 1971.
389.8 AM34
Anthropometry, Diet patterns, Dietary surveys, Food intake, Pregnancy diets.
Abstract: Nutrition histories were taken from 54 women during 95 pregnancies as part of a longitudinal study of the growth and development of their children. The subjects were white, middle-class, and primarily of northern European extraction. The nutrient content of their diets is analyzed and correlated with developments in pregnancy. Birth length was significantly correlated with maternal preconceptional weight and with weight gain in the third trimester. Smaller correlations were found between birth weight and maternal weight and weight gain.

428-73
NUTRITIONAL VALUE OF CASEIN AND WHEY PROTEIN.
B J Demott
Food Prod Dev 6(5): 86-88. Oct 1972.
HD9000.1.F64
Milk products, Nutrient content determination, Nutrient values.
Abstract: The amino acid profile of whey indicates that this cheese-making by-product might have value as a supplement or partial substitute for other proteins in food products. Whey protein might well be substituted for some of the food casein needs.

429-73
NUTRITIONAL VALUE OF TURKEY PROTEIN - EFFECTS OF HEATING AND SUPPLEMENTARY VALUE FOR POOR PROTEINS.
Ellen M Liu, S J Ritchey
J Am Diet Assoc 57 (6): 38-41. Jul 1970.
389.8 AM34
Analytical methods, Food analysis, Nutrient values, Poultry, Protein foods, Proteins.
Abstract: Turkey meat was heated at 163 degrees Centigrade and 228 degrees Centigrade, in an electric oven and 120 degrees Centigrade in an autoclave at 15 pounds pressure for varying times. The nutritional quality of the protein was not damaged by heating in the electric oven up to 120 minutes, as measured by weight gain, protein efficiency ratio, apparent biologic value, and percentage digestibility in growing male rats. Most parameters were lowered somewhat as time of heating increased, but the alterations were not significant, as measured by analyses of variance.

430-73
NUTRITIVE ANALYSIS OF FROZEN FULLY COOKED INSTITUTIONAL FOODS.
C F Marjes, R J Smith
Food Technol 24 (9): 49, 50, 52, 64. Sept 1972.
389.8 F7398
Analytical methods, Food analysis, Frozen foods, Institutional feeding, Nutrient content determination, Nutrient values, Prepared foods.
Abstract: Complete composition data on packaged portions of precooked frozen foods was not available. To enable menu planners in hospitals and nursing homes to select foods more accurately for patients' therapeutic needs, analyses of the nutritional content of a line of institutional products were made. Methods devised and apparatus selected for the various analyses are described.

431-73
NUTRITIVE CONTENT OF THE USUAL DIETS OF EIGHTY-TWO MEN.
Helen T Bebb
J Am Diet Assoc 61 (4): 407-415. Oct 1972.
389.8 AM34
Adults, Diet information, Diet patterns, Dietary study methods, Food analysis, Food intake, Nutrient content determination, Nutrient values.
Abstract: In this study, healthy men provided three-day dietary histories monthly for either six months or a year, from which data on nutritive intake over time was calculated. Ninety per cent or more of the subjects met or exceeded two-thirds of the Recommended Dietary Allowances for all nutrients except iron. All met 100 per cent of the iron allowance for men. Fat intake and the proportion of animal fat were less than reported by others. Sucrose provided an average of 20 per cent of the calories for men in both groups.

432-73
NUTRITIVE VALUE OF "ORGANICALLY GROWN" FOODS.
J Am Diet Assoc 62 (5): 501. May 1973.
389.8 AM34
Environmental factors, Nutrient content determination, Nutrient values, Organic foods.
Abstract: This editorial takes exception to those who claim that plants grown with only organic fertilizer have a greater nutrient content. Since all nutrient material must be in inorganic form in order to be absorbed by the plant, this means organic fertilizer must be broken down into inorganic components before absorption by a plant. The key to maintaining nutritive value is keeping the food fresh from harvest point to market.

433-73
OBESITY - NEW HAPPENINGS.
Ann M Lawrence
Food And Nutr News 43 (8-9): 1, 4. May/Jun 1972.
389.8 F7332
Caloric intake, Environmental factors, Metabolism, Nutrient excesses, Obesity, Therapeutic and special diets, Weight control.
Abstract: The author discusses new research findings on obesity that have come to light since the 1950s. A metabolic and humoral profile in obesity is described in terms of the structure of the fat cell, body insulin levels, fat synthesis and breakdown, and blood sugar regulation. Two organic contributors to obesity---endocrine inbalances and hypothalamic disturbances--are also described, as well as the contributions of culture and environment to the problem of overweight.

434-73
OBESITY - PART 3.
William C Sherman
Food And Nutr News 44 (5-6): 3. Feb/Mar 1973.
389.8 F7332
Disorders of body parts and systems, Nutrient excesses, Obesity, Psychology, Weight control.
Abstract: "In addition to the inconvenience of being obese with the resulting difficulty in getting about, several types of hazards have been associated with obesity." The author goes on to discuss various disorders connected with obesity: respiratory difficulties, cardiac enlargement, altered metabolic functions, heightened susceptibility to disease and surgical complications, and mild or acture psychological disturbances.

435-73
OBSERVATIONS ON THE USE OF A SUPPLEMENTAL BEVERAGE.
Naomi Nolan
J Am Diet Assoc 56 (6): 529-534. Jun 1970.
389.8 AM34
Diets for special conditions, Hospital food service, Institutional feeding, Meal patterns, Psychiatric hospitals, Supplementary feedings.
Abstract: Although this is not a completely documented experimental investigation, the author has demonstrated good patient care by noting the patients who were not eating adequate amounts of food and by recording their weight. Then, she did something about it, i.e., offered a supplemental beverage, and her observations and trial program have led to a procedure which is being continued as a routine of good patient care. She also indicates that observations are more accurate than interviews in assessing food intake. Her success in obtaining the cooperation of the nursing service and dietetic interns is noteworthy, as well.

436-73
OBSERVATIONS: LET'S LOOK BEYOND NUTRITION TO IDENTIFY PROTEINS.
Food Prod Dev 5 (5): 6. Aug/Sept 1971.
HD9000.1.F64
Analytical methods, Food analysis, Food and Drug Administration, Food composition, Food standards and legislation, Nutrients, Proteins.
Abstract: This editorial takes the position that the FDA must change its requirement of a single standard for both the textured form of vegetable proteins and the products formed from the spun filaments, because these materials are of different composition, functional character, and application.

437-73
OF (IRON) POTS AND PANS.
Gerhard S Sharon
Nutr Today 7 (2): 34-35. Mar/Apr 1972.
RA784.N8
Cooking, Enrichment, Food and Drug Administration, Food misinformation, Iron, Nutrient values, Utensils.
Abstract: This article argues against the FDA claim that disappearance of iron cookware from American kitchens has caused the population's iron intake to decline. The author says that: (1) Cast-iron cookware is still widely used throughout the country. (2) Proportional decline of cast-iron over other cookware is not recent but has been going on for 50 years or more. (3) The contention that cooking with cast-iron adds to the absorbable iron content of foods has never been proved. (4) Diminished use of cast-iron cannot be related to an increase of iron deficiency anemia.

438-73
NUTRITION OF A GROUP OF SCHOOL CHILDREN IN OHIO WITH IMPROVED DIETS.
Ohio, Agricultural Experiment Station
Mary Brown Patton
Wooster, Ohio 64 p. 1951.
TX361.C50352 FGN (Ohio. Agricultural Experiment Station. Research bulletin 687)
Blood analysis, Breakfast, Dietary surveys, Nutritional status, Ohio, Physical development, School children (6-11 years), School lunch programs, Supplementary feedings.
Abstract: The effectiveness of a supplementary feeding program on general health and growth of seventy children in an Ohio elementary school was studied over a period of three years. The study was divided into three periods: in the first, existing conditions were recorded; in the second, students were given supplements of calcium, vitamin A, and vitamin C, the nutrients most often deficient in their diets. Half of the students' diets showed no overall significant change during the three periods. Among those who did show a change, the diet usually became poorer. While the percentage of children meeting the recommended allowances of vitamins A and C and thiamine increased, the percentage consuming adequate amounts of most other nutrients decreased. This was at least partly because the children, as they grew older, did not increase their food intake sufficiently to meet the higher recommended allowances. Most students met at least two-thirds of the allowances throughout the study. Students who ate school lunches were more likely to meet the allowances. Blood tests showed higher ascorbic acid values and hemoglobin levels during periods of supplements. Mean growth also increased.

439-73
NUTRITIONAL STATUS OF 9-, 10- AND 11-YEAR-OLD PUBLIC SCHOOL CHILDREN IN IOWA, KANSAS, AND OHIO: II BLOOD FINDINGS.
Ohio, Agricultural Experiment Station
Wooster, Ohio 63 p. 1957.
TX361.C5035 FGN (Ohio. Agricultural Experiment Station. Research bulletin 794)
Blood analysis, Iowa, Kansas, Nutritional status, Ohio, School children (6-11 years), School lunch programs, Student participation, Surveys.
Extract: The present project was designed to study the nutritional status of school children using chemical measurements of blood constituents as one of the criteria. This report is intended to show the distribution of blood constituents for school children of selected ages in the three states of Iowa, Kansas and Ohio. Further correlations to show the relation of blood constituent values to dietary intake and physical measurements are planned and will be presented in another publication.

440-73
A REPORT OF OKLAHOMA FOOD HABITS SURVEY.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 21 p. 1970.
TX361.C5033 FGN
Food habits, Oklahoma, School children (6-11 years), School lunch programs, Surveys.
Abstract: In 1966 and 1967 over ten thousand Oklahoma school children were asked about their food habits in an effort to determine their nutritional status. It was found that girls had a higher average nutrient intake, except for iron, and were more likely to be overweight than boys. Boys ate breakfast and school lunch more regularly, but girls were more likely to take vitamin supplements. Forty percent of all children needed more calcium, vitamin A, and vitamin C; twenty percent needed more iron. Five and six year olds had the least adequate diets, seven to nine year olds the most adequate. Low income children had the poorest diets, but middle and high income children were only slightly better, indicating a need for better nutrition education at all economic levels.

441-73
OLYMPIC ATHLETES VIEW VITAMINS AND VICTORIES.
E Darden
J Home Econ 65 (2): 8-11. Feb 1973.
321.8 J82
Diets for athletes, Vitamins.
Abstract: Views of American Olympic athletes concerning nutrition in relationship to maximum performance.

442-73
ON-TARGET MEALS: ACTION FOR HEALTH (FILMSTRIP); EVAPORATED MILK ASSOCIATION IN COOPERATION WITH THE AMERICAN DAIRY ASSOCIATION. MADE BY EDUCATION DIVISION, SCOTT GRAPHICS. RELEASED BY EVAPORATED MILK ASSOCIATION.
Evaporated Milk Association
Washington, Evaporated Milk Association 1 filmstrip, 46 Fr., si, 35mm, col. 1970.
TX379.05 FGN AV
Breakfast cereals, Evaporated foods, Food preparation, Main dishes, Meat, Menu planning, Milk products, Vegetables.
With leaflet and leader's guide. Credits: Photography, Robert Scott.
Abstract: Designed with inner-city home economics classes and adult groups in mind, this filmstrip presents a kaleidoscope of interesting food ideas for people on a limited budget. Liberal use of evaporated milk in cooking can provide a goodly share of a person's daily milk quota, and this theme runs throughout the filmstrip. Special emphasis is given to proper buying techniques to get the best food value for your money.

443-73
OPINIONS OF NUTRITION EDUCATION.
Michael O'Ferrell
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 139-143. July 18/28, 1971.
LB3479.U5 FGN
Nutrition education.
Abstract: This paper presents various opinions on nutrition education as viewed by school food service personnel and school administrators and teachers which were obtained via the Nutrition Education Survey in which the author was involved. One of the significant conclusions from the survey was the feeling by teachers and principals that it is only the low-income groups who need nutrition education.

444-73
THE ORGANIC FOODS MOVEMENT.
H S White
Food Technol 26 (4): 29, 30, 32, 33. Apr 1972.
389.8 F7398
Consumer education, Food additives, Food fads, Food habits, Food industry, Organic foods.
Abstract: This article discusses organic foods--what they are, what their proponents claim, and what the food industry should and should not do about them.

445-73
PANEL: WHERE DO I BEGIN AND WHAT DO I DO IN NUTRITION EDU.
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 267-275. July 12/23, 1971.
LB3479.U5K3 FGN
Curriculum, Nutrition education, School food service.
Abstract: The objectives of this panel were an increased understanding of the school food service as part of the educational process and facilitative mechanisms for implementation of nutrition education in the school system.

446-73
VITAMIN C AND THE COMMON COLD.
Linus Pauling
San Francisco, W.H. Freeman 122 p. 1970.
RF361.P3 FGN
Ascorbic acid, Disease prevention, Therapeutic and special diets.
Abstract: After carefully examining the evidence and conducting his own tests, Linus Pauling concludes that, when properly used, vitamin C is thoroughly effective in both the prevention and alleviation of the common cold and related diseases. Pauling describes a simple, inexpensive, and safe regimen for reducing the chances of catching a cold and, at the same time, maintaining better health.

447-73
THE CHEMICAL ANALYSIS OF FOODS. Sixth edition.
David Pearson
New York, Chemical Publishing Company, Inc. 604 p. illus. 1971.
TX545.P38 FGN
Food additives, Food analysis, Food chemistry, Food composition, Food contaminants, Food standards and legislation, Manuals, Research methodology.
Abstract: This handbook describes virtually all common foodstuffs, gives the British and American legal standards for each, and provides composition tables and laboratory methods for determining composition and detecting adulterants. It is intended primarily for the use of professional food chemists. The concluding chapter and the appendices report on recent food legislation in some detail.

448-73
PERSPECTIVE ON VITAMINS.
J A Barton, M Porter
Sch Lunch J 25 (3): 56. Mar 1971.
389.8 SCH6
Food composition, Vitamins.
Abstract: Chart of vitamins, why needed, and important food sources.

449-73
PHYSIOLOGIC CONTROL OF FOOD INTAKE.
C L Hamilton
J Am Diet Assoc 63 (1): 35-40. Jan 1973.
389.8 AM34
Food habits, Food intake, Nervous system, Physiology.
Abstract: Food intake is a variable controlled by pertinent regulatory systems of the body. Although we know that the brain controls feeding, our knowledge is incomplete. Depending on the location, lesions of the hypothalamus can increase or decrease food intake in animals. The mouth, with its built-in taste sensations, also has a role in controlling food intake, as do gastric contractions and stomach distension. A neural link between the gut and the hypothalamus has been shown. Food intake may, in addition, be controlled as part of the system of body temperature regulation, and environmental temperature can affect eating. The flucostatic theory also comes into play, i.e., that feeding is regulated to the rate of utilization and not the absolute levels of blood glucose. Then there is the lipostatic hypothesis that body weight is a regulated variable that, in turn, controls food intake.

450-73
POTENTIAL DIETERS: WHO ARE THEY? - ATTITUDES TOWARD BODY WEIGHT AND DIETING BEHAVIOR.
Johanna T Dwyer, Jean Mayer
J Am Diet Assoc 56 (6): 510-514. Jun 1970.
389.8 AM34
Attitudes, Demography, Diet patterns, Dietary history, Dietary information, Diets, Diets for special conditions, Obesity.
Abstract: The specific objectives of this study were to find out (1) what percentage of the population consider themselves to be overweight, (2) how common dieting is within the population, and (3) what the demographic characteristics are of persons who consider themselves to be overweight.

451-73
PREDICTING APPLICATION OF NUTRITION EDUCATION.
Martha A Poolton
J Nutr Educ 4(3): 110-113. Summer 1972.
TX341.J6
Behavior change, Concept formation, Evaluation, Food habits, Learning, Nutrition education, Teaching methods.
Abstract: Improvements in nutritional knowledge do not necessarily result in application of the knowledge. The author of this article examines critically two "cornerstones" of many nutrition education programs--the Basic Four and the conceptual approach--in light of educational research into the learning process. She concludes that these approaches, which use nutrition information in a "final" form, lack the elements of discovery, interest, and meaning needed for long-term and application of information. Suggested teaching approaches and ways of evaluating changes in attitude of students are given in the article.

452-73
PREFORMED VITAMIN A, CAROTENE, AND TOTAL VITAMIN A ACTIVITY IN USUAL ADULT DIETS.
Jelia C Witschi, Harold B Houser, Arthur S Littell
J Am Diet Assoc 57 (1): 13-16. Jul 1970.
389.8 AM34
Adults, Carotenes, Dietary surveys, Nutrient content determination, Surveys, Vitamins.
Abstract: The usual or habitual diets of 114 men and 41 women were examined by diary recording in three studies of from six months to one year's duration. The average daily intakes of preformed vitamin A and carotenes were calculated separately and compared with levels of intake of vitamin A activity recommended by the Food and Nutrition Board and, when calculated as retinol, with the FAO/WHO recommendation. Carotenes and preformed vitamin A were found in approximately equal amounts in the foods consumed by these groups of people. Foods were classified by food groups and the amounts of the vitamin and provitamin from each group calculated. Fruits and vegetables accounted for two-fifths of the vitamin A activity and meat and fish, one-fourth, while wide variation existed in daily supplies of both preformed vitamin A and carotenes.

453-73
PREPARATION OF FOOD SAMPLES AND DIRECT CULTURE (MOTION PICTURE).
U.S., Public Health Service, Communicable Disease Center
Washington, National Medical Audiovisual Center 1 reel, 16mm, sd, col, 11 min. [n.d.].
QR201.B7D4 FGN AV (Detection of Clostridium botulinum in food, part 1)
Bacteria, Botulism, Public health.
Abstract: Subject oriented more toward bacteriology. Food extract is prepared using gelatin diluent. Meat-dextrose-starch medium is inoculated with the extract. The culture tubes are sealed and one is placed in boiling water, one in 80 degree water and one in 70 degree water, and all are incubated.this heat shock treatment selects spores from vegetable cells.

454-73
PRESCHOOL NUTRITION WORKSHOP SUMS UP RECOMMENDATIONS.
Sch Lunch J 25 (i.e. 24, 9): 72, 74. Oct 1970.
389.8 SCH6
Nutrition, Preschool children (2-5 years), Workshops.
Abstract; Nine major points listed by American School Food Service Association workshop group, after visiting various preschool nutrition facilities in four major cities.

455-73
THE PRICE OF CIVILIZATION.
Ian A M Prior
Nutr Today 6 (4): 2-11. Jul/Aug 1971.
RA784.N8
Cultural factors, Dietary surveys, Influences on nutrition, Regional surveys, Research, South Pacific.
Abstract: Pacific natives are, for the first time in their history, commencing to suffer from the same degenerative diseases that are the primary causes of death among white men. We are beginning to observe that the more an islander takes on the ways of the West the more prone he is to succumb to our degenerative diseases. For nearly eight years a group of physicians, nutritionists, sociologists, and anthropologists from New Zealand have been observing the gradual emergence of the white man's pattern of organic diseases among the Maori people. This article reports on studies made on Pupapuka and Rarotonga, and in New Zealand. The author concludes that the evidence already available lends support to the thesis that we in the so-called advanced nations must reassess very critically our use of many things which constitute our environment, and quite clearly our habits of work and diet. The quality and quantity of food, our consumption of sucrose and salt, to name but two items, must be restudied.

456-73
PROPER FOOD (FILMSTRIP); PRODUCED AND DISTRIBUTED BY ENCYCLOPEDIA BRITANIICA FILMSINC.
Encyclopedia Britannica Films, Inc.
Hollis, N.Y., William P. Gottlieb 1 filmstrip, 50 Fr., si, 35mm, col. 1953.
TX364.P7 RGN AV (Health stories series)
Food habits, Nutrition education.
Abstract: Sam, a city boy with bad food habits, visits his country cousin, Tim, who has good food habits. Sam eats candy before meals and is always tired. Tim eats a balanced diet and is full of energy. Tim and Sam go fishing. Sam catches a big fish, eats it, and likes it, thereby learning that food that is good for you can taste good too.

457-73
PROTEIN COMPONENTS OF BLOOD AND DIETARY INTAKE OF PRESCHOOL CHILDREN.
Judith L Crumrine, Beth A Fryer
J Am Diet Assoc 57 (6): 509-512. Dec 1970.
389.8 AM34
Blood analysis, Dietary information, Food intake, Metabolism, Nutrient content determination, Preschool children (2-5 years), Proteins.
Abstract: The relationship of dietary intakes and several blood components for 40 apparently healthy preschool children were investigated. Mean daily intakes of calories and 10 nutrients from three-day dietary records for each child were calculated and presented as the 25th, 50th, and 75th percentiles and compared with the 1968 Recommended Dietary Allowances. The 25th, 50th, and 75th percentile values obtained for hemoglobin, hematocrit, total serum protein, albumin, globulin fraction, and albumin:globulin ratio were compared with levels suggested by the National Nutrition Survey and/or Interdepartmental Committee on Nutrition for National Defense. Thirty-four children had hematocrit and 37 had hemoglobin values above the acceptable level. None of the values was deficient according to the standard. Only one child was below the acceptable level for total serum protein. Correlation coefficients were computed between biochemical blood values and dietary intakes.

458-73
PROTEIN FOOD MIXTURE FOR IRAN - ACCEPTABILITY AND TOLERANCE IN INFANTS AND PRESCHOOL CHILDREN.
M Sadre
J Am Diet Assoc 60 (2): 131-133. Feb 1972.
389.8 AM34
Diet improvement, Infants (To 2 years), Iran, Palatability ratings, Protein-rich mixture, Proteins.
Abstract: Twenty-one children from a Teheran orphanage, six months to two years of age, were fed a Protein Food Mixture (PFM) formula based on wheat, chick peas, and split peas for 11 weeks. Tolerance to and acceptability of the product were compared with those for the ordinary food served at the institution to a similar group of children. Better weight increments, associated with larger protein and caloric intakes, were evidenced by the children who received the PFM. No undesirable symptoms appeared with the use of the PFM formula. Acceptability and tolerance of the PFM were as good as with ordinary food received by the children in the control group.

459-73
PROTEIN QUALITY AND PER: CONCEPTS IMPORTANT TO FUTURE FOODS.
Paul A Lachance
Food Prod Dev 5 (4): 39-42, 66. Jun/Jul 1971.
HD9000.1.F64
Analytical methods, Food chemistry, Food quality, Food techno-

**460-73**

logy, Nutrient quality determination, Proteins.
Abstract: Emphasis in food studies has shifted from caloric content to protein. The specification of protein can mean several different things. This article reviews the standards of protein quality and how they are established.

**460-73**
PROTEIN REQUIREMENTS OF PREADOLESCENT GIRLS.
R P Abernathy, S J Ritchey
J Home Econ 64 (2): 56-58. Feb 1972.
321.8 J82
Infants (To 2 years), Preschool children (2-5 years), Proteins, Recommended Dietary Allowances, School children (6-11 years).
Extract: The authors present a rationale for reversing the current recommended allowances for protein for preadolescents to make them higher than those for adults. The thesis is based on metabolic studies conducted since 1954.

**461-73**
PROTEINS AND MINERALS (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kevic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX553.P7P7 FEN AV (Vocational Library: food management--food for health series)
Dietary standards, Minerals, Nutrition education, Protein foods, Proteins.
For use in a Technicolor cassette projector.
Abstract: This film illustrates the importance of proteins and minerals in the diet. It shows the foods that are good sources of protein and minerals (calcium, iodine, phosphorus, and iron). The contribution of each mineral to bodily health is emphasized.

**462-73**
PSYCHOLOGIC IMPLICATIONS OF THE NUTRITIONAL NEEDS OF THE ELDERLY.
Jack Weinberg
J Am Diet Assoc 60 (4): 293-296. Apr 1972.
389.8 AM34
Communication, Diet patterns, Diets for special conditions, Elderly (65 + years), Food habits, Food intake, Nutrient values.
Abstract: Communication may certainly be defined as a process by which meanings are exchanged between individuals through a common system of symbols. Thus it is that food, though an undeniable necessity for the maintenance of biologic life, may also be utilized as a symbol for the maintenance of that which we may describe as the psychologic life of an individual. The author notes that the elderly person's search is for a nourishment which often transcends the nutritional vectors. All involved in the care of the aged must have an understanding of the latent content of their communication if we are to be of help.

**463-73**
PUERTO RICAN FOOD HABITS: A COLOR SLIDE SET (SLIDES).
New York State College of Human Ecology
Ithaca, Cornell University 45 slides, 2"x 2", color. 1971.
HD9014.P9 FEN AV
Cookery, Cultural factors, Food habits, Foods instruction, Influences on nutrition, Nutrition education, Puerto Rican culture.
With a booklet containing notes for each slide.
Abstract: This set of slides is coordinated with the monograph "Puerto Rican Food Habits, A Socio-Cultural Approach", prepared by Diva Sanjur and published by the Dept. of Human Nutrition and Food, Cornell University. The monograph includes teaching aids in Spanish.

**464-73**
PUPPETS SELL GOOD NUTRITION.
E Parr, J C Davis
Sch Lunch J 24 (7): 14-15,18-20. Jul/Aug 1970.
389.8 SCH6
Nutrition education, School children (6-11 years), Teaching techniques.
Abstract: Description of a puppet show prepared by seven cooks of the Beaverton, Oregon schools to teach good nutrition to primary school children.

**465-73**
MAN AND FOOD.
Magnus Pyke
New York, McGraw-Hill 256 p. 1970.
TX355.P9 FEN
Cultural factors, Food composition, Food economics and consumption, Food habits, Food technology, History, Influences on nutrition, Malnutrition, Nutrition.
Abstract: The author discusses the chemical composition of foods, including cereals, dairy products, meat, fish, vegetables, fruits, spices, and fats, explaining also their taste, aroma, and texture. The second part of the book covers the science of nutrition. Nutrients are related to the sociology of famine and diseases of malnutrition.

**466-73**
RAP SESSIONS WITH DR. PERRYMAN--A DIALOGUE WITH SEMINAR PARTICIPANTS.
In Proceedings of the Southwest Region School Food Servicesseminar, Kansas State Univ., 1971 p. 80-87. July 12/23, 1971.
LB3479.U5K3 FEN
Community action, Education, Nutrition.
Abstract: This section of the proceedings covers a dialogue between Dr. John Perryman and seminar participants. The dialogue covered many suggestions for approaches to nutrition education and much information on approaches which had been tried.

**467-73**
THE REAL TALKING, SINGING, ACTION MOVIE ABOUT NUTRITION (MOTION PICTURE): BY STUDENTS OF ADAMS JUNIOR HIGH SCHOOL (MEMBERS OF THE 7TH, 8TH AND 9TH GRADES. SPONSORED BY SUNKIST GROWERS, INC.
Sunkist Growers, Inc.
Cascade, Calif., Production House 1 reel, 16mm, sd, col, 14 min. [n.d.].
TX364.R4 FEN AV
Activity learning, Citrus fruits, Food habits, Integrated curriculum, Nutrition education, Secondary education.
Includes 2 wall posters, 35 student booklets on good eating habits and a leaders guide. Credits: Director, Jim Jordan.
Abstract: This motion picture portrays a junior high school class that makes its own film about nutrition. It shows the kids selecting their own crew, writing their own script, and doing the narration themselves. The viewer sees kids talking with each other about the various aspects of nutrition and how they should be presented. Used as an introduction to a course on nutrition, this film can open up discussion on personal values, life styles, and how to better one's own nutritional state.

**468-73**
RECOMMENDED INTAKES OF NUTRIENTS FOR THE UNITED KINGDOM.
Dorothy F Hollingsworth
J Am Diet Assoc 56 (3): 200-202. Mar 1970.
389.8 AM34
Dietary standards, Great Britain.
Abstract: The allowances of nutrients commonly used in the United Kingdom, those recommended in 1950 by the British Medical Association, have recently been reviewed by a panel of the Committee on Medical Aspects of Food Policy of the Department of Health and Social Security, and new recommendations have been published in a report entitled "Recommended Intakes of Nutrients for the United Kingdom". This article provides a summary of the report.

**469-73**
REMARKS ON THE JOULE.
Alfred E Harper
J Am Diet Assoc 57 (5): 416-418. Nov 1970.
389.8 AM34
Biochemistry, Caloric values, Energy, Energy metabolism, Physics.
Abstract: The author explains the task of converting from the caloric measure of energy to that of the joule--the energy measurement used internationally in the metric system. The joule is more rational, coherent, and comprehensive than the calorie, because it is used in all branches of science, not just that of nutrition. Adopting the joule will take the U.S. out of isolation (in terms of measurement systems) and will facilitate exchange of scientific information between peoples.

**470-73**
REQUIRED: A GIANT STEP IN NUTRITION EDUCATION.
N G Albanese
Sch Lunch J 25 (7): 106-108, 111. Jul/Aug 1971.
389.8 SCH6
Malnutrition, Nutrition education.
Abstract: Malnutrition possibly more related to lack of education than to poverty in America. Nutrition education must be increased, so that in this land of abundance, malnutrition ceases.

**471-73**
RESEARCH ON DIET AND BEHAVIOR.
Josef Brozek
J Am Diet Assoc 57 (4): 321-325. Oct 1972.
389.8 AM34
Behavior change, Diet patterns, Food intake, Health, Metabolism, Nutrient values, Research.
Abstract: Behavior is the resultant of a complex of organic and environmental factors. Efficient behavior, meeting adequately the demands of the work tasks at hand, is--in part--the proof of the nutritional "pudding," of adequate supply and utilization of nutrients. In animal research, there is need for verification of certain observations and conclusions, for clarification of inconsistencies, which abound, and for obtaining additional information. There is also a place for a more refined, more comprehensive characterization of behavior, accompanied by a more detailed neurochemical and neurophysiologic analysis of the events taking place in organisms maintained on experimental diets and studied in the traditional (and perhaps some non-traditional) laboratory settings. In research on adult man, investigators are likely to be much less interested in the classical dietary deficiencies and their impact on "performance capacity in general," and much more concerned about diets and performance in specific work tasks and work situations of the space age.

472-73
RESPONSES OF CHILDREN WITH PHENYLKETONURIA TO DIETARY TREATMENT.
Robert O Fisch, Judith A Solberg, Linda Borud
J Am Diet Assoc 58 (1): 32-37. Jan 1971.
389.8 AM34
Amino acid metabolism disorders, Children, Phenylketonuria, Therapeutic and special diets.
Abstract: The purpose of this paper is twofold: (a) to present the different responses of children with phenylketonuria to dietary treatment, even when it is fitted to their individual needs for phenylalanine and protein as well as calories, and thereby to call renewed attention to the variables (growth, appetite, manageability, parents' cooperation, and laboratory data) that must be considered in providing each patient with the proper dietary intake; and (b) to present evidence supporting the conclusion that the prognosis of phenylketonuric children with respect to physical and mental development does not depend solely on dietary treatment.

473-73
RESPONSIBILITY OF DIETITIANS FOR PROVIDING INFORMATION ABOUT FOOD: IT'S WHOLESOMENESS AND NUTRITIONAL VALUE.
Canadian Dietetic Association, Nutrition Committee
J Can Diet Assoc 32 (2): 54-63, ref. June 1971.
389.9 C1632
Consumer education, Dietitians, Fertilizers, Food quackery, Food quality, Nutrient values, Pesticides, Preservatives, Toxicants.
Abstract: Responsibilities of dietitians for consumer education and food service concerning food, nutrition, and food quackery.

474-73
REVIEW OF FOOD GROUPING SYSTEMS IN NUTRITION EDUCATION.
Antti Ahlstrom, Leena Rasanen
J Nutr Educ 5(1): 13-17. Jan/Mar 1973.
TX341.J6
Cultural factors, Dietary standards, Evaluation, Food groups, Nutrition education.
Abstract: Although there are many different approaches to teaching nutrition, food grouping systems have become an almost universal tool. This article is a detailed comparison of food grouping systems in use in 47 countries. The author concludes that it is not advisable for one country to adopt uncritically a food grouping system developed for another country. Local nutritional problems, availability of foods, and food habits must be taken into account.

475-73
REVIEW OF PROTEIN AND CARBOHYDRATE METABOLISM.
G Lynn Brinkman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 22-26. July 12/24, 1971.
LB3479.U5P4 FEN
Carbohydrates, Metabolism, Proteins.
Abstract: This paper presents a review of protein and carbohydrate metabolism. The Protein Efficiency Ratio and the relationship of high sugar consumption levels to certain diseases are included.

476-73
BASIC NUTRITION AND DIET THERAPY. Second edition.
Corinne H Robinson
London, The Macmillan Co., Collier-Macmillan Ltd. 351 p. 1970.
RM216.R592 FEN
Caloric modifications, Consistency modifications, Dietetics, Fat modifications, Menu planning, Nutrition, Protein modifications, Textbooks, Therapeutic and special diets.
Abstract: This textbook is directed primarily at students of practical or vocational nursing. It is intended for use in a basic course that will prepare students for applying the principles of nutrition in relatively simple situations. Prerequisite courses in chemistry and physiology are not essential. The book is organized into four units: an introduction providing an overview of nutrition; a unit on the functions, utilization, food sources, recommended allowance, common fallacies, and effects of deficiency for the essential nutrients; a unit on dietary planning; and a unit on diet therapy, providing guidelines for the most widely used modified diets. Appendices include tables of nutritive composition, food exchange lists, and recommended heights and weights; a list of reference materials; and a glossary.

477-73
MALNUTRITION - ITS CAUSATION AND CONTROL; WITH SPECIAL REFERENCE TO PROTEIN CALORIE MALNUTRITION, VOLUME 1.
John R K Robson
New York, Gordon and Breach 311 p. illus. 1972.
TX353.R6 FEN
Deficiency diseases and disorders, Dietary standards, Disease prevention, Food habits, Malnutrition, Nutritional status, Protein-calorie malnutrition.
Abstract: The authors base their two-volume work on the belief that an understanding of the environment is a prerequisite for the application of knowledge to nutrition problems regardless of whether the site is in Africa, Asia, or in an inner city ghetto in the United States. One of the greatest needs is for a better understanding of the interrelationships of the various factors which influence nutritional status. Knowledge of nutritional science will not be used effectively unless it is related to physiology, pathology, human behavior, and the many factors constituting the ecology of food and nutrition. This textbook examines some basic principles in nutrition as related to the environment: What are the manifestations of malnutrition? What is the setting? What is normal nutrition, and what nutrients does the body require to maintain health? How do we know if adequate nutrition has been achieved? How do we promote better nutrition and relieve existing malnutrition? These and other questions are discussed.

478-73
ROLES AND CHALLENGES OF SCHOOL FOOD SERVICE IN NUTRITION EDUCATION.
Thelma G Flanagan
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 30-50. July 18/28, 1971.
LB3479.U5 FEN
Nutrition education, School food service.
Abstract: This keynote address deals with the roles and challenges in nutrition education. Topics covered include a brief history of regional nutrition education seminars and reasons school food service administrators should attend such seminars, the history of school lunch service and nutrition education efforts, reasons for nutrition education failures, competitive food services in schools, the passage of Public Law 91-248 and its provisions for nutrition education, synthetic and fortified foods, the establishment of the Nutrition Information Center within the National Agriculture Library, the organization of the Society for Nutrition Education, the lack of teachers skilled for nutrition education, and the challenges involved in activating a nutrition education program.

479-73
ROUND-TABLE DISCUSSION.
Nutr Today 7 (2): 9, 13-24, 30-32. Mar/Apr 1972.
RA784.N8
Breads, Enrichment, Flour, Food standards and legislation, Iron, Minerals, Nutrient values.
Abstract: This article is a transcript of a roundtable discussion in which ten nutrition experts debated the pros and cons of additional iron enrichment of bread and flour.

480-73
FOOD PHARMACOLOGY.
N Sapeika
Springfield, Ill., Charles C. Thomas 183 p. 1969.
RC143.S25 FEN
Animal sources of food, Beverages, Fish, Food additives, Food chemistry, Food contaminants, Food-related disorders, Plant sources of foods.
Abstract: This study contains details about bioactive or pharmaco-active substances present in a great number and variety of foods; chemical compounds present in food obtained from plants, land animals and marine animals, as well as food additives and food contaminants; and the harmful substances that may be present in water, soft drinks, and certain alcoholic beverages. The effects of these substances on man and animals are discussed. Tables, chemical formulas, and illustrations are provided along with a bibliography.

481-73
THE SCHOOL LUNCH - A COMPONENT OF EDUCATIONAL PROGRAMS.
Mary M Hill
Nutr Program News 4 p. Nov/Dec 1969.
1.982 A2N955
Integrated curriculum, Menu planning, National School Lunch Program, Nutrition education, Recommended Dietary Allowances, School lunch, Type A lunch.
Abstract: This issue reports on the National School Lunch Program and how it has kept nutritionally in tune with the times. It is suggested that this program should be more thoroughly integrated with the rest of the curriculum and should play a more important part in education generally. Reevaluation and updating of the type A lunch pattern takes place because of changes in current nutritional goals and in popular food consumption practices. Such a reevaluation led to several menu planning recommendations that are included in this report.

482-73
AMINO ACID FORTIFICATION OF PROTEIN FOODS.
Nevin S Scrimshaw, Aaron M Altschul
Washington, D.C. 664 p. 1971.
TX349.A56 FEN
Amino acids, Conferences, Developing nations, Diet improvement, Food economics and consumption, Food technology, Fortification agents, Nutrition, Protein foods.
Abstract: The international conference on which this book is based was held at the Massachusetts Institute of Technology from September 16 to 18, 1969. The conference was designed to discuss in a comprehensive and objective manner the role of amino acid fortification in meeting world protein needs. Part One discusses background of world protein problem. Part Two describes alternate ways in which future protein needs might be met; Part Three reviews evidence from experimental studies with laboratory and farm animals and in man that deficient proteins can be improved by selective fortification with synthetic essential amino acids. In Part Four, the conference turns to difficulties of evaluating in human populations the effectiveness of nutrition intervention measures, including

482-73

amino acid fortification, and attempts to provide guidelines for doing so; Part Five deals with world status of microbiological and chemical synthesis of essential amino acids and technical feasibility of amino acid fortification of foods; Part Six presents papers and a panel discussion concerned with choice among alternate strategies for meeting the protein needs of individual countries.

483-73
SEASONAL VARIATIONS IN U.S. DIETS.
Arletta M Beloian
Family Econ Review 25-29. Mar 1971.
A321.9 R31
Diet patterns, Food consumption, Nutrient values, Surveys.
Abstract: In 1965-66, a food consumption survey was conducted in each of the four seasons to determine the variations in consumption and diet from season to season. The average daily nutritive content of individuals was compared to the total of the recommended allowances for those individuals based on age and sex. The poorest diets occur in spring when consumption of citrus and dark green and deep yellow vegetables is lowest.

484-73
THE VITAMINS; CHEMISTRY, PHYSIOLOGY, PATHOLOGY, METHODS - VOLUME V. 2d ed.
W H Sebrell, Robert S Harris
New York, Academic Press 468 p. 1972.
QP801.V354 FEN
Analytical methods, Chemistry, Deficiency diseases and disorders, Dietary standards, Physiology, Riboflavin, Thiamin, Vitamin E, Vitamins.
Abstract: This is the second edition of volume V of a multivolume treatise on vitamins. The work has been revised to integrate a vast amount of new information with previous data on vitamin functions in plants, animals, and man. It discusses the most recent findings on the chemical, biochemical, and physiological components and activities of riboflavin, thiamine, and the tocopherols and examines their chemistry, industrial production, biogenesis, biochemistry, deficiency effects, requirements, pharmacology and pathology. The book also presents several comprehensiv-e discussions of the growth factors of vitamins - and includes bibliographic material. Other volumes in this new edition deal with methods of measurement and assay of numerous vitamins, as well as other important aspects of vitamin research.

485-73
FOOD AND NUTRITION.
William H Sebrell, James J Haggerty
New York, Time-Life Books 200 p. illus. 1967.
TX353.S4 FEN
Digestion, Food fads, Food supply, Foods, Foodways, History, Nutrient excesses, Nutrition, Vitamins.
Abstract: This book gives practical guidance about food and nutrition as well as historical background. It traces improved nutrition from prehistoric times to the present and explains the various ways man finds and produces the food he eats. Food fads and how they affect food choice is also discussed, as well as the future of food production in an overpopulated world.

486-73
SELENIUM: THE MADDENING MINERAL.
Willard A Krehl
Nutr Today 5 (4): 26-32. Winter 1970.
RA784.N8
Chemistry, Deficiency diseases and disorders, Dietary standards, Minerals, Nutrient excesses, Selenium, Toxicity, Trace elements.
Abstract: The ratio between a beneficial dose and a toxic dose of selenium is about 100:1. While excesses can cause the "blind staggers" in livestock, deficiencies can cause white muscle disease. The chemical, geological, as well as nutritional aspects of this paradoxical element are investigated in this article. The author concludes that: "An overall evaluation of the role of selenium in nutrition, considering both its harmful and beneficial effects, would seem to weigh heavily in favor of the beneficial aspects of selenium in nutrition generally, particularly in the area of animal husbandry.".

487-73
SENSE AND NONSENSE ABOUT HEALTH FOODS.
E Darden
J Home Econ 64 (9): 4-8, ref. Dec 1972.
321.8 J82
Food fads, Food misinformation, Health education.
Abstract: Facts about food given along with the faddists' claims.

488-73
SENSIBLE NUTRITION.
Jean Caul
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 216-220. July 12/23, 1971.
LB3479.U5K3 FEN
Flavor, Food selection, Nutrition, Taste.
Abstract: This paper presents an outline for sensible nutrition. Major areas of the outline cover the sight, feeling, taste, smell, and flavor of foods and the ways these factors affect the acceptance of foods.

489-73
SENSORY GOOD TASTE.
Nanel L Hirsh
Food Prod Dev 5 (6): 27-29. Oct 1971.
HD9000.1.F64
Interviews, Palatability ratings, Psychology, Taste panels, Testing.
Abstract: The author touches on some of the variables involved in sensory evaluation of food, and concludes that "sensory evaluation, expertly conceived and executed, is an invaluable tool for food scientists." So-called "taste panels" however inexpertly handled, are potentially dynamite and should be avoided.

490-73
SERUM CHOLESTEROL FROM PRE-ADOLESCENCE THROUGH YOUNG ADULTHOOD.
Eleanor Wein, Ethelwyn B Wilcox
J Am Diet Assoc 61 (2): 155-158. Aug 1972.
389.8 AM34
Adolescents (12-19 years), Blood analysis, Cholesterol, Diet information, Fatty acids, Food intake, Lipids, School children (6-11 years), Young adults (20-34 years).
Abstract: Follow-up data on 86 young adults, ages 19 through 22, who had previously served as subjects during preadolescence were obtained on: hemoglobin, serum cholesterol, dietary intake, and body weight. Serum cholesterol values for most individuals remained similar over the entire 13-year span of the study, although actual values varied greatly by individual. Through adolescence, obese girls had the highest mean serum cholesterol, but obese men had the highest values in young adulthood. Obesity increased gradually up to mid-adolescence, then decreased in young adulthood. Poor diets were much more prevalent among young women than the men. Thirty-six per cent had diets high in animal fats, with a larger proportion of men than women reporting high and moderate intakes.

491-73
SHOPPING PRACTICES OF LOW-INCOME GROUPS FOR CONVENIENCE FOODS.
Nicole A Seeane
J Nutr Educ 3 (1): 28-32. Summer 1971.
TX341.J6
Convenience foods, Dietary surveys, Extension education, Food habits, Home economics education, Low income groups, Nutrition education.
Abstract: This survey studies the popularity of convenience foods among low-income families. Main dish convenience foods were relatively unpopular, while processed vegetables were widely used. Accordingly, it is suggested that educational programs for low-income homemakers shift their emphasis away from home canning and preservation lessons and towards meat buying and cooking. In the area of commercial food processing it is recommended that popular snack foods be fortified in an effort to raise nutritional levels of families, particularly low-income families.

492-73
SOCIO-CULTURAL BASIS OF FOOD HABITS.
Miriam E Lowenberg
Food Technol 24 (7): 27-30,32. Jul 1970.
389.8 F7398
Cultural factors, Food beliefs, Food habits, Food symbolism, Food taboos, Influences on nutrition.
Abstract: The ability to understand the cultural significance of food habits within a group is important in trying to improve the diets of various peoples. Also, it is necessary to overcome the feeling that unfamiliar foods are suspect. Cultural patterns influencing production, preparation and consumption of foods are discussed and recommendations for changing food patterns given.

493-73
SOCIO-CULTURE ASPECTS OF FOOD AND EATING -- A SOCIAL SCIENTIST'S APPROACH (WITH GROUP DISCUSSIONS).
Barbara Kiser
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 176-190. July 12/23, 1971.
LB3479.U5K3 FEN
Food habits.
Abstract: This paper discusses food and eating from a sociocultural point of view. Culture, subculture and individual culture are considered in relation to food. The assimilation of foreign foods into the U.S. Diet is discussed. Information concerning food procurement, food storage and preservation, and food preparation, distribution and consumption derived from a study of 150 Negro and Caucasian households is presented.

494-73
SOME ASPECTS OF PROTEIN NUTRITION.
National Dairy Council
Dairy Counc Dig 43 (6): 31-34. Nov/Dec 1972.
389.8 D14
Milk, Nitrogen compounds, Proteins, Recommended Dietary Allowances.
Extract: Milk protein follows closely behind egg protein in terms of high biological value. Of the milk proteins, casein is frequently used as a reference or standard protein to which other proteins of lesser biological value are compared. Although present in smaller amount, lactalbumin in milk is superior to casein. The plant proteins such as soybean, wheat, corn, and rice protein, due to a limitation of one or more of the

essential amino acids, are proteins of inferior quality compared with milk protein. However, attempts are being made to improve the quality of plant proteins by mutual supplementation of proteins, protein supplementation with synthetic amino acids, and genetic improvement of crops. The importance of utilization of nonprotein nitrogen in normal nutrition is suggested and its practical application in patients with kidney disease is described. A discussion of the recommended dietary allowance for protein is included. (NDC).

495-73
SOME FACTORS FOR REFUSAL TO PARTICIPATE IN NUTRITION SURVEY.
Patrick M Morgan
J Nutr Educ 2 (3): 103-105. Winter 1971.
TX341.J6
Dietary information, Dietary study methods, Dietary surveys, Interview design, National surveys, Regional surveys, Research methodology.

Abstract: This article describes a study that was done to determine the causes of poor participation in a nutrition/health survey in a large city in Louisiana, and to determine whether a professionally trained interviewer could be more successful than a less skilled interviewer in increasing active participation. Results from the first survey were used in an attempt to improve the participation in the second survey, and the attendance for both was compared.

496-73
SOME INTERACTIONS BETWEEN NUTRITION AND STRESS.
National Dairy Council
Dairy Counc Dig 42 (3): 13-16. May/June 1971.
389.8 D14
Disorders of body parts and systems, Environmental factors, Nutrition, Psychology, Stress.

Extract: Hormones interact with nutrients in enabling the body to adjust to environmental stress. Recent research has emphasized differences in the pattern of adaptation to different types of stress, as well as marked differences from person to person. The effect of psychologic stress depends upon the individual's perception of the stress situation and genetic factors affecting the susceptibility of various body organs and systems. Some studies indicate that psychologic stress may increase susceptibility to heart disease in certain individuals because of its effect on metabolic pathways. Extremes of heat, cold, and altitude are examples of physical stresses in which the body must make adjustments to maintain body temperature, oxygen supply, and other parameters of homeostasis. Studies have shown the importance of nutrition in the adaptation to climatic stress. (NDC).

497-73
SOME THOUGHTS ON FOOD AND CANCER.
Lauren V Ackerman
Nutr Today 7 (1): 2-9. Jan/Feb 1972.
RA784.N8
Cancer, Cultural factors, Diet patterns, Disease prevention, Environmental factors, Food beliefs, Food habits, Food intake, Foodways.

Abstract: The food we eat is a decisive environmental factor in certain types of cancer. The dietary habits of patients are known in certain specific types of common cancer - esophageal and stomach cancer and gastrointestinal cancers generally. The author notes the dietary habits and food beliefs of various populations around the world, along with incidence of cancer, and concludes that "it is possible that nutritional changes could be made which would theoretically eliminate a certain form of the disease.".

498-73
MALNUTRITION AND INTESTINAL PARASITES: AN INSTRUCTIONAL GUIDE FOR CONTROL AND ERADICATION.
South Carolina, University, Malnutrition And Parasite Project
Bettye W Dudley
Columbia, S.C. 88 p. 1972.
RC119.7.S6 F&N
Deficiency diseases and disorders, Health education, Low income groups, Malnutrition, Nutrition education, Parasites, Parasitic infections, Resource guides, Sanitation.

Extract: A prime objective of this training program will be to educate the general populace as to the fundamental requirements for personal hygiene, health, and basic nutrition to overcome socio-economically deprived backgrounds and to progress toward the achievement of adequate nutrition and the elimination of intestinal parsites. Educational tools developed over the past two years are now available for those who will teach and/or train formerly disadvantaged citizens so that they may formulate good patterns and habits in their purchase of foods and fully realize the importance of food in growth, personality, and general health.

499-73
INNOVATIVE APPROACHES TO NUTRITION EDUCATION AND RELATED MANAGEMENT PROCESSES: PROCEEDINGS.
Southwest Region School Food Service Seminar, Kansas State University, 1971
Allene G Vaden
Manhattan, Kan. 363 p. 1971.
LB3479.U5K3 F&N
Decision making, Food habits, Inservice education, Integrated curriculum, Nutrition education, Proceedings, School community relations, School food service, Seminars.

Extract: The objectives of the seminar were: to create an awareness of current trends and a desire for further knowledge in nutrition among school food service supervisory personnel; to stimulate an interest in effective techniques that will cause behavioral changes in the nutrition of children; to utilize innovative instructional tools, methods, and media for effective school nutrition programs; to make supervisors aware of the potential value and the necessity of training school food service personnel in nutrition education; and to encourage coordination between ongoing education processes in the classroom and the child nutrition programs.

500-73
SPOT VITAMIN A WITH COLOR CLUES.
B G Anderson
Sch Foodserv J 27 (4): 65. Apr 1973.
389.8 SCH6
Nutrient values, Nutrition education, Vitamin A.

Abstract: Spot vitamin A by the color of the food you eat--yellow! carrots, corn, butter, egg yolks, cheese, all yellow, all carrying vitamin A.

501-73
STATUS AND ACHIEVEMENTS OF THE EXPANDED FOOD & NUTRITION EDUCATION PROGRAM.
Robert E Frye
Marketing And Transport Sit MTS-179: 21-27. Nov 1970.
1.941 M8M34
Behavior change, Food habits, Low income groups, Nutrition education.

Abstract: The primary objective of the Expanded Food and Nutrition Education Program is to help low-income families acquire the knowledge, skills and changed behavior necessary to achieve more adequate diets. At the end of June 1970, over 7,000 nonprofessional aides were working with 237,000 families. Since the beginning of the program about 348,000 families representing an estimated 1.7 million persons have been enrolled in the program. Progress is reflected both in level of nutrition knowledge and food consumption practices. Food readings taken of homemakers in the program show that the proportion of homemakers with a minimum adequate level of consumption rose from an initial 9 percent to 16 percent after 6 months and 19 percent after 12 months. The proportion of homemakers consuming one or more servings in each of the 4 basic food groups rose from an initial 56 percent to 69 percent after 6 months and to 74 percent after 12 months.

502-73
THE STATUS OF NUTRITION IN THE UNITED STATES: FIRST OF A SERIES: NUTRITION FOR FOOD EXECUTIVES.
M J Babcock
Food Prod Dev 6(4): 56-67, 86. Jun/Jul 1972.
HD9000.1.F64
Clinical diagnosis, Dietary study methods, Dietary surveys, Food consumption, Measurement, Nutritional deficiencies, Nutritional status, Research methodology.

Abstract: The accuracy of an evaluation of nutritional status depends at least partly on the methods used to make the evaluation. Three types of data are useful: food consumption, chemical analysis of body fluids, and physical examination. This article describes the method used in each case and outlines the significant data obtained from recent surveys of American nutritional status. The author concludes that "there is no formula for calculating nutritional status. One can only try to consolidate the masses of data into an overall picture and judge it for himself." Nevertheless, he finds considerable evidence of a nutritional problem in the United States. A chart illustrates the most common deficiencies and the population groups most likely to have these deficiencies.

503-73
INTRODUCTION TO FOODS AND NUTRITION.
Gladys T Stevenson, Cora Miller
New York, John Wiley & Sons 517 p. 1967.
TX353.S82 F&N
Consumer education, Food preparation, Food purchasing, Foods instruction, Menu planning, Nutrition education, Textbooks.

Abstract: This textbook is a one-semester course at the college level. The subject of nutrition is combined with that of food preparation and meal management for application of facts learned. Material contained in the text includes (1) basic background on nutrients and nutritional needs, (2) food preparation techniques, (3) specific food categories, (4) shopping and meal management, (5) consumer protection.

504-73
SLIM CHANCE IN A FAT WORLD: BEHAVIORAL CONTROL OF OBESITY.
Richard B Stuart, Barbara Davis
Champaign, Ill., Research Press 245 p. illus. 1972.
RM222.2.S8 F&N
Behavior change, Obesity, Weight control.

Abstract: This book, written for the layman, recommends the use of a combination of diet, exercise, and behavior modification for individuals seeking to control their weight. The opening chapter presents a general review of obesity, including the magnitude of the problem, its definition, etiology and diagnosis, and some of the characteristics of groups at high risk of obesity. The authors then elaborate on each of the three components of their suggested treatment plan. A discussion of the behavioral psychology of eating serves as the basis for a presentation of recently developed modification techniques. The authors go on to discuss basic nutrition and the general principles and techniques involved in the sound diet-

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ary management of weight control. The third area presented is energy expenditure modification. Suggestions for an exercise program follow a discussion of the role of physical activity as a factor in general health and weight control.

505-73
A STUDY OF THE NEED FOR DIETARY COUNSELLING SERVICES FOR THE PHYSICIAN.
D M Baxter, G H Beaton, M A Bodley
J Can Diet Assoc 31 (3): 163-169. Sept 1970.
389.9 C1632
Diet counselling, Dietitians, Physicians, Therapeutic diets.
Abstract: Examination of physicians' present practices in use of therapeutic diets, and potential role of dietary counselling services for Ontario's physicians.

506-73
SUPPLEMENTAL PROTEIN: DOES THE U.S. DIET REALLY NEED IT?
Paul A Lachance
Food Prod Dev 6(5): 35-37, 70. Aug/Sept 1972.
HD9000.1.F64
Diet patterns, Food habits, Fortified foods, Nutrient excesses, Nutritional status, Protein malnutrition, Proteins, United States.
Abstract: The author advances the opinion that the prevalent opinion that there is a protein crisis in the United States (as well as in developing countries) may be causing physiological damage to the U.S. population by postering excessively high protein diets. The author outlines the present-day U.S. protein status and discusses nutritional diseases of protein excess. He differentiates between various kinds of protein and points out the relationship of protein-rich diets to optimal physical growth rates. The article calls for a balanced protein intake as a dietary goal for the U.S. population.

507-73
SURVEY OF NUTRITION KNOWLEDGE AS A PART OF NUTRITION EDUCATION.
Cenek Adamec
J Nutr Educ 4(3): 108-110. Summer 1972.
TX341.J6
Behavior change, Czechoslovakia, Extension education, Food beliefs, Food misinformation, Learning, Nutrition education, Surveys, Teaching methods.
Abstract: Surveys of nutrition knowledge have been made before and after each annual national nutrition education campaign in Czechoslovakia. The surveys, which are used as an integral part of the campaign as well as means of evaluating the campaign, have revealed hidden gaps in nutrition knowledge, have helped focus campaign activities; have been used as a motivating factor; and can stimulate self reflection and enhanced perception of nutrition information.

508-73
SUSTAINED BEHAVIORAL CHANGE.
Edward W Gassie, J M Jones
J Nutr Educ 4 (1): 19-22. Winter 1972.
TX341.J6
Food habits, Influences on nutrition, Louisiana, Nutrition education, Resistance to change, Surveys.
Abstract: A follow-up survey of the participants in a Louisiana nutrition education program showed that the percentage of individuals with minimum adequate diets four months after the program was the same as before the program began, although there were some definite positive changes both in knowledge levels and in the practice of nutrition. The authors conclude that "perhaps eight weeks is only long enough time to tell them. It may take a longer period to teach them.".

509-73
T.L.C. AND THE HUNGRY CHILD.
Charles F Whitten
Nutr Today 7 (1): 10-14. Jan/Feb 1972.
RA784.N8
Child rearing practices, Deficiency diseases and disorders, Environmental factors, Food intake, Hunger, Physical development, Starvation.
Abstract: The child who is unloved by its mother may occasionally grow normally, but if inadequate feeding is part of the maternal deprivation, the consequences for the child's physical development may be disastrous. The author details a number of studies all pointing to this same conclusion. Mothers who deprive their children of food are rarely underfed themselves and claim that their children "eat like horses." The children's ravenous appetites are due to the continual deprivation and persistent hunger that is never satisfied. When placed in controlled hospital situations and given adequate food, the voracious craving stops, whether or not the hospital staff has been attentive and emotionally supportive to the children. The author warns that once food deprivation has been diagnosed and cured, it should not be assumed that the quality of mothering has also improved.

510-73
TABLES OF FOOD COMPOSITION: SCOPE AND NEEDED RESEARCH.
Bernice K Watt, Elizabeth W Murphy
Food Technol 24 (6): 50-52, 54, 58-60. June 1970.
389.8 F7398
Analytical methods, Ethnic foods, Food composition tables, New products, Nutrient content determination, Nutrient values, Synthetic foods.
Abstract: Discusses the development of USDA tables of nutrient composition of foods, and details current gaps in knowledge regarding nutritional values of ethnic foods, new food products, and natural and added nutritional components of various foods. Problems in evaluating nutritional data are also discussed. Readers are urged to make available data on yields and composition of foods--which they may have in their files--so that USDA may expand and improve tables of nutrient composition of foods.

511-73
UNDERSTANDING FOOD: THE CHEMISTRY OF NUTRITION.
Beulah Tannenbaum, Myra Stillman
New York, McGraw-Hill 206 p. illus. 1962.
TX543.T3 F&N
Body composition, Caloric values, Elementary education, Food fads, Food supply, Food technology, Nutrition education.
Abstract: This book is an introduction for high school students to the biochemical nature of life. Calories, proteins, minerals, and vitamins are discussed at length by the authors, and they also explain the chemical reactions by which these foods become a part of the human body. Some of the personal implications of the science of nutrition are examined. While the book has fun with some of the food fancies of the past, it explodes some modern non-scientific and often dangerous food fads. The knowledge of body chemistry and diet discovered by pioneer scientists such as Lavoisier, Perutz, Kendrew, and others are described. Nutrition charts, height and weight tables, and experiments are also included.

512-73
TASTE SENSITIVITY AND FOOD AVERSIONS OF TEENAGERS.
S J Jefferson, A M Erdman
J Home Econ 62 (8): 605-606, ref. Oct 1970.
321.8 J82
Adolescents (12-19 years), Food dislikes, Palatability ratings, Taste sensitivity, Taste threshold.
Abstract: Boys and girls, 13- and 14-years old, showed no clear association between the taste modalities and food acceptance. Significant correlation was found between a low threshold for PTC and percentage disliked discriminating foods. For this group of youngsters taste sensitivity appears to be a minor factor in food acceptance.

513-73
TEACHER, THERE'S AN EGGPLANT IN THE CLASSROOM.
J F Parham
Sch Lunch J 25 (1): 62, 64. Jan 1971.
389.8 SCH6
Learning, Nutrition, Nutrition education, School children (6-11 years), Teaching, Vegetables.
Abstract: Course for teachers and food service managers covering: nutrition and its involvement with health; recognition of nutrition problems; acquaintance with community services and those working to improve nutrition; interpreting nutritional needs to parents, students and others; development of practical nutrition education into the whole school program.

514-73
TEEN-AGE FOOD HABITS - A MULTIDIMENSIONAL ANALYSIS.
Bernice Chase Schorr, Diva Sanjur, Eugene C Erickson
J Am Diet Assoc 61 (4): 415-420. Oct 1972.
389.8 AM34
Adolescents (12-19 years), Cultural factors, Food habits, Food intake, Food preferences.
Abstract: Factors affecting food habits of adolescents were studied, including food preferences, nutritive intakes, and life-style parameters. The complexity of the teen-ager's diet is shown to be related to his family's life-style, i.e., father's income, mother's education, his social participation, and part-time employment. Dietary complexity increased as intakes of calcium, iron, ascorbic acid, and vitamin A rose.

515-73
THE TEENAGE OBESITY PROBLEM - WHY? - PART TWO.
Penelope S Peckos
Food And Nutr News 42 (5-6): 1, 4. Feb/Mar 1971.
389.8 F7332
Adolescents (12-19 years), Diet counselling, Diet improvement, Nutrient excesses, Nutrition education, Obesity, Psychology, Therapeutic and special diets, Weight control.
Abstract: This is part 2 of a 2-part article begun in the December-January issue. The author describes a successful summer camp program for teenagers who are obese and want to lose weight. The regimen includes diet, nutrition education, and psychological counselling. Specific exercise periods were purposely omitted from the schedule because, in our culture, physical exercise is unnecessary, which makes exercising unusable as a continuing tool for weight control.

516-73
THE TEENAGE OBESITY PROBLEM - WHY? - PART 1.
Penelope S Peckos
Food And Nutr News 42 (3-4): 1, 4. Dec/Jan 1971.
389.8 F7332
Adolescents (12-19 years), Cultural factors, Diet improvement, Nutrient excesses, Obesity, Psychology, Weight control.
Abstract: There is no effective therapy for the treatment of adolescent obesity, even though the condition is rampant in our society. If our present-day life-style (with more and varied foods available and less physical exercise being done) continues, the incidence of teenage obesity is bound to increase. The author points out the hazards of obesity to the teen-

ager's physical and mental health, and goes on to recommend areas of treatment that can be effective in attaining weight loss and making concommitant gains in self-respect. This is part 1 of a 2-part article.

517-73
TEENAGERS AND FOOD: THEIR EATING HABITS.
J R Wyman
Food Nutr 2 (1): 3. Feb 1972.
TX341.F615
Adolescents (12-19 years), Cholesterol, Fats and oils, Food habits, Malnutrition.
Abstract: Food habits of teenagers are poor. Their diets are often unbalanced, and they frequently have high cholesterol readings. They are uninformed about nutrition.

518-73
NUTRITIONAL KNOWLEDGE AND CONSUMER USE OF DAIRY PRODUCTS IN URBAN AREAS OF THE SOUTH.
Texas, Agricultural Experiment Station
College Station, Tex. 46 p. 1963.
TX377.A35 F&N (Texas. Agricultural Experiment Station. Southern cooperative series bulletin no. 87)
Food consumption, Influences on nutrition, Milk products, Nutrition education, Regional surveys.
Abstract: A study was made of food-buying and use decisions of urban homemakers in the South. The survey included 4,598 white and 1,873 Negro families living in 110 cities of six southern states: Alabama, Kentucky, Mississippi, Tennessee, Texas and Virginia. One or more dairy products had been used by 98 percent of the white families and 90 percent of the Negro families at some time during the 7 days before the interview. White families used an average of 4.9 quarts of whole milk equivalent per capita for the 7-day study period. Negro families used 3.3 quarts per capita. General but nonspecific knowledge about dairy products is fair in the South. The homemakers' knowledge about the nutritional value of foods varies considerably. Many who have accurate inform-ation do not know how, or are not willing, to apply it. Many factors besides nutritional knowledge are related to the per capita consumption of dairy products. Some characteristics associated with the homemakers' use of dairy products include per capita income, size of household, per capita meal cost, education and age of the homemaker.

519-73
FOOD USE AND POTENTIAL NUTRITIONAL LEVEL OF 1,225 TEXAS FAMILIES.
Texas A & M University, Agricultural Experiment Station
Alice Stubbs
College Station, Tex. 38 p. 1965.
TX360.U7T4 F&N
Food economics and consumption, Food intake, Influences on nutrition, Nutritional surveys, Recall, Texas.
Abstract: In order to take a closer look at current food use patterns, 1,316 families in Texas were randomly selected for recall interviews. The homemaker in each family was asked to remember the kinds and amounts of foods used by her family during the 7 days immediately preceding the interview. Based on foods used, the potential level of nutrition of families in Texas is good. Those families most likely to be deficient in any nutrient have teenage children. This is especially true for low income families with teenagers, but it was evident at all income levels. Of the eight nutrients studied, calcium, thiamine and vitamin C are most likely to be in deficient quantity. Specific significant patterns in food usage were noted. White families reported using almost twice as much dairy products in pounds per person as Negro families. White rural families used more dairy products per person than white urban families. Rural white families of adults only reported the highest pound per person use of dairy products.

520-73
TEXTURED VEGETABLE PROTEIN (TVP).
Robert M Terrell, Ted Budz
In Proceedings of the Nutrition Education Seminar,
Florida Agricultural and Mechanical Univ., 1971 p 153-154.
July 18/28, 1971.
LB3479.U5 F&N
Dietetics, Nutrition, Textured vegetable proteins.
Abstract: This paper discusses the assets of TVP (Textured Vegetable Protein) for the modern diet.

521-73
TEXTURED VEGETABLE PROTEIN...SOLUTION TO INSTITUTIONAL DIETARY PROBLEMS?
H Sanstadt
Cooking for Profit 41 (255): 21-26,36,39. Mar 1972.
TX901.C6
Cholesterol-low diets, Costs, Diet improvement, Food service, Hospital food service, Institutional feeding, Textured vegetable proteins.
Abstract: Food service department of Lynchburg Training School and Hospital, caring for 3,500 mentally retarded patients, uses textured vegetable protein products at the rate of 10,000 pounds per month. Use of textured vegetable proteins is responsible for a 30% savings in purchase of protein foods. These foods also play an important role in the dietary needs of patients, providing amino acids equal to that of animal proteins, but containing no cholesterol.

522-73
NUTRITION AND INTELLECTUAL GROWTH IN CHILDREN.
The Association for Childhood Education International
Washington, D.C. 63 p. 1969.
RJ206.A8 F&N
Children, Learning, Malnutrition, Medical services, Mental development, Nutrition, Pregnancy diets, School lunch programs.
Abstract: This collection of articles delineates the causes, manifestations, and possible solutions to the problem of malnutrition in children throughout the world. Topics include maternal diet and its effects, learning problems, medical care, role of the school in providing adequate nutrition, conservation of resources, and prospects for the future.

523-73
THIAMIN AND RIBOFLAVIN IN COOKED AND FROZEN, REHEATED TURKEY - GAS VS. MICROWAVE OVENS.
Jane A Bowers, Beth A Fryer
J Am Diet Assoc 60 (5): 399-401. May 1972.
389.8 AM34
Analytical methods, Fats and oils, Food analysis, Frozen foods, Nutrient content determination, Poultry, Prepared foods, Riboflavin, Thiamin.
Abstract: Thiamin, riboflavin, moisture, and fat were determined for samples from 12 paired turkey pectoralis major muscles. Microwave or gas ovens were used in the treatments, in which muscles were: (a) cooked; (b) cooked, reheated after one day of refrigerated storage; (c) cooked, frozen; or (d) cooked, frozen, reheated. Type of oven had no significant effect on thiamin content. Muscle held one day at refrigerator temperature and reheated was higher in thiamin than was muscle subjected to the other treatments. Muscle heated by gas had more riboflavin than did muscle heated by microwave. All factors, except moisture, were affected significantly by bird. Variation was greater among birds than between ovens or among treatments.

524-73
THIAMIN CONTENT AND RETENTION IN VENISON.
Louise Guild, Roma Raines
J Am Diet Assoc 60 (1): 42-44. Jan 1972.
389.8 AM34
Meat, Nutrient values, Thiamin, Venison.
Abstract: Venison appears to contribute about one and one-half times as much thiamin as lamb, twice as much as veal, four times as much as beef, and from one-fourth to one-third as much as pork. Determination of thiamin in a limited number of samples of venison indicated that the average content in raw loin and rib chops and in sirloin tip was approximately 0.27 mg. per 100 gm. The average contribution from 100 gm. braised loin or rib chop and roasted round was about 0.21 mg. Retention of thiamin during braising was about two-thirds of the original amount for loin chops, but only a little over half for a thinner rib chop. Weight loss during braising was one-fifth to one-fourth of the raw weight.

525-73
THIAMINE AND RIBOFLAVIN RETENTION IN COOKED VARIETY MEATS.
Isabel Noble
J Am Diet Assoc 56 (3): 225-228. Mar 1970.
389.8 AM34
Braising, Cooking methods, Food yields, Meat, Nutrient retention, Riboflavin, Thiamin.
Abstract: Thiamin, riboflavin, fat, and moisture contents of calf sweetbreads, beef kidney, and lamb and pork heart were determined before and after cooking by braising and by simmering. The braised meats as a group retained a larger proportion than did the simmered meats of the thiamin, but not of the riboflavin. The kind of meat also made a significant difference in the average amount of thiamin and riboflavin retained. Thus, sweetbreads retained the largest percentage of thiamin (60 per cent--the average retention in braised and simmered) and beef, veal, and pork heart the lowest (average, 29 per cent). Veal, beef, lamb, and pork hearts, on the other hand, retained the highest percentage of riboflavin (average, 75 per cent) and beef kidney the lowest (55 per cent). The loss in weight of the various meats during braising averaged 46 per cent and during simmering 40 per cent.

526-73
TIME-TEMPERATURE AND TIME-WEIGHT LOSSES IN VEAL ROASTS.
Martha A Davis, Kaye Funk, Mary E Zabrik
J Am Diet Assoc 62 (3): 166-170. Feb 1973.
389.8 AM34
Cooking, Environmental factors, Food analysis, Meat, Roasting.
Abstract: In this study boneless top round, bottom round, sirloin, and bone-in rib veal roasts were cooked to an internal temperature of 77 degrees C. in a 149 degree C. oven. Boneless roasts lost about 5 per cent of their weight during defrosting; bone-in roasts, about 1 per cent. Ranked in order of increasing cooking times were: bottom round, rib, sirloin, and top round. Total cooking losses averaged 27.3 per cent for boneless roasts, 20.2 per cent for rib roasts. Volatile losses accounted for most of the losses. Cooked samples contained approximately 65 per cent moisture and 3 per cent fat.

527-73
TOCOPHEROLS AND FATTY ACIDS IN AMERICAN DIETS - THE RECOMMENDED ALLOWANCE FOR VITAMIN E.
John G Bieri, Ritva Poukka Everts
J Am Diet Assoc 62 (3): 147-151. Feb 1973.

526-73

389.8 AM34
Diet patterns, Food analysis, Food habits, Food intake, Lipids, United States, Vitamin E, Vitamins.

Abstract: Analyses were made of representative breakfasts, lunches, and dinners, ranging from 1,900 to 3,300 kcal daily, for their contents of alpha-, gamma-, and deltatocopherols and their fatty acids. Daily intakes of alpha-tocopherol ranged from 4.4 to 12.7 mg., with an average of 9.0 mg. (13.5 I.U.). Content of gamma-tocopherol was two and a half times that of alpha-tocopherol, and delta-tocopherol was about equal to alpha-tocopherol. Polyunsaturated fatty acids ranged from 12.7 to 31.2 gm. daily, with an average of 21.2 gm. The current adult recommended allowance for vitamin E (25 to 30 I.U.) would, therefore, appear too high. Contribution of gamma-tocopherol to total vitamin E activity in U.S. foods should be considered and the recommended allowance be made more explicit on the permissable variation of intake.

528-73
TOOLS FOR TEACHING FOOD NEEDS.
R Leverton
J Home Econ 65 (1): 37-39. Jan 1973.
321.8 J82
Nutrient values, Teaching aids, Teaching guides.

Abstract: Basic Four food groups are still the foundation for a daily food guide. Convenience foods, even with additives, do not necessarily replace traditional food.

529-73
TRACE MINERALS IN TYPE A SCHOOL LUNCHES.
Elizabeth W Murphy, Louise Page, Bernice K Watt
J Am Diet Assoc 53 (2): 115-122. Feb 1971.
389.8 AM34
Minerals, Nutrient content determination, Trace elements, Type A lunch.

Abstract: Laboratory analyses were made for the content of nine trace mineral elements in type A school lunches as served to sixth graders in 300 schools in the U.S. On the average, the lunches contained: 0.019 mg. chromium, 0.34 mg. copper, 0.45 mg. manganese, and 3.91 mg. zinc. These amounts are probably marginal or low for chromium and copper, may be adequate for manganese, and are probably adequate for zinc. The lunches also contained an average of: 8.26 mg. aluminum, 0.17 mg. barium, 0.50 mg. boron, 0.013 mg. cadmium, and 0.33 mg. stable strontium. Aluminum content of the lunches varied widely. Cadmium values, like chromium, were near the lower limits of analytical sensitivity.

530-73
TUNA.
F J Francis, F M Clydesdale
Food Prod Dev 5 (6): 58-66. Oct 1971.
HD9000.1.F64
Analytical methods, Color in foods, Food preference measures, Measurement, Tuna.

Abstract: Interest in tuna colorimetry has centered about two aims: prediction of consumer acceptance and studies of the chemical state of the pigments present in the tuna flesh. Some studies are briefly reviewed here.

531-73
HANDBOOK OF DIET THERAPY. 5th ed.
Dorothea Turner
Chicago, University of Chicago Press 250 p. 1970.
RM216.T8 FSN
Consistency modifications, Dietetics, Interviews, Protein modifications, Sodium-restricted diets, Therapeutic and special diets.

Abstract: This handbook will provide the student of dietetics with the basic information for the practice of diet therapy. All the normal and modified diets are analyzed and compared to the 1968 revision of the U.S. Recommended Dietary Allowances for the adult. The principal used is that the therapeutic diet is a modification of the normal diet and should meet or exceed the allowances of the normal diet. In each regime, the effect that alteration of any of the types or quantities of any of the foods suggested will have on the allowances is discussed. It is therefore a quick reference for checking individual diets. Sections three and four are written by Margaret Mead and Mildred Kaufman respectively. These sections provide information which will assist dietitians to assess the job they are doing and their value as therapists.

532-73
NUTRITION EDUCATION RESEARCH PROJECT - REPORT OF PHASE I.
U.S., Agency for International Development, Office of Nutrition, Technical Assistance Bureau
Floy Eugenia Whitehead
Washington, D.C. 127 p. 1970.
TX364.W45 FEN
Bibliographies, Evaluation, Food habits, History, Nutrition education, Research methodology, Teaching techniques.

Abstract: This report begins: "The need for research in nutrition education is established by at least two facts: (1) each new generation must be taught to use intelligently an existing food supply; and (2) the body of facts which make up the science of nutrition is an evolving one. Furthermore, the extent of hunger and malnutrition in both affluent and developing countries of the world indicates that nutrition education methodology to date has had little effect upon dietary habits and nutritional status". Chapter 1 is a review of nutrition education research which may or may not have resulted in improved dietary habits. The hypothesis tested in this literature review is that nutrition education research has been directed toward the purpose of disseminating nutrition information rather than toward the purpose of improving dietary habits. Chapter 2 summarizes the results of nutrition education reports published between 1900 and 1970.

533-73
BASIC DATA ON METABOLIC PATTERNS IN 7-TO 10-YEAR-OLD GIRLS IN SELECTED SOUTHERN STATES.
U.S., Agricultural Research Service
Elsie Z Moyer, Isabel M Irwin
Washington, D.C. 167 p. 1967.
QP171.U5 FEN (U.S. Agricultural Research Service. Home economics res-earch report 33)
Children, Dietary surveys, Females, Metabolic studies, Southern states, Statistical data.

Abstract: Requirements for essential nutrients have not been so well defined for preadolescent children as for other population groups. The objectives of these studies were: (1) to investigate the metabolic patterns of preadolescent children; (2) to determine more precise standards than now exist for selected nutrient requirements for this age group; and (3) to determine interrelationships of selected nutrients within the metabolic process.

534-73
FOOD AND NUTRIENT INTAKE OF INDIVIDUALS IN THE UNITED STATES; SPRING 1965.
U.S., Agricultural Research Service
Washington, D.C. 291 p. 1972.
TX360.U6U54 FEN (U.S. Agricultural Research Service. Household food con-sumption survey 1965-66 report no. 11)
Age groups, Dietary surveys, Economic influences, Food intake, National surveys, Recall, Urban influences.

Abstract: This report on the food intake and nutritive value of diets of men, women, and children in the United States presents data from a survey made in spring 1965. As a part of the nationwide household food consumption survey made by the U. S. Department of Agriculture in 1965-66, information was obtained on the food intake for one day of individual members of the households interviewed. Information on food intake was obtained by the recall method for the day (midnight to midnight) preceding the interview. The study was planned to provide information on the food intake of individual family members in households in all parts of the Nation and segments of the population. Principal objectives were: to obtain information on the kinds and quantities of foods eaten away from home as well as at home and their contribution to the day's diet; how food intake of one sex-age group compares with another; how often during the day and at what time periods family members eat or drink food or beverages; which members within the family use vitamin or mineral supplements; and the nutritive value of the food intake of individuals at the various stages of the life cycle.

535-73
NUTRITIVE VALUE OF FOODS.
U.S., Agricultural Research Service
Washington, D.C. 41 p. 1971.
TX551.U5 FEN (U.S. Agricultural Research Service. Home and garden bulletin no. 72)
Dietary standards, Food composition tables, Nutrient values. Revised.

Extract: A table of nutritive values for household measures of commonly used foods makes up the greater part of this bulletin. First published in 1960, the bulletin was revised in 1964. Some of the food items in these previous editions have been dropped in this revision because they are no longer in general use. However, more than 150 other food items have been added and values for all foods reviewed and updated as necessary.

536-73
AN EVALUATION OF RESEARCH IN THE UNITED STATES ON HUMAN NUTRITION; BENEFITS FROM NUTRITION RESEARCH, REPORT NO. 2.
U.S., Agricultural Research Service
C E Weir
Washington, D.C. 129 p. tables. 1971.
QP141.U5 FEN
Deficiency diseases and disorders, Evaluation, Food service, Health, Nutrition, Research.

Extract: Advances in nutrition knowledge and its application during recent decades have played a major role in reducing the number of infant and maternal deaths, deaths from infectious diseases, particularly among children, and in extending the productive lifespan and life expectancy, significant benefits are possible both from new knowledge of nutrient and food needs and from more complete application of existing knowledge. Potential benefits may accrue from alleviating nutrition-related health problems, from increased individual performance and satisfactions and increased efficiency in food services. A vast reservoir of health and economical benefits can be made available by research yet to be done on human nutrition.

537-73
FOOD FOR FITNESS; A DAILY FOOD GUIDE.
U.S., Agricultural Research Service
Washington, D.C. unp. 1967.
TX551.U52 FEN (U.S. Agricultural Research Service. Leaflet no. 424)
Dietary standards, Food guides.

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Revised.
Abstract: This leaflet lists the four main food groups, the foods included in each group, what each group contributes to the diet, and how much from each group should be eaten every day.

538-73
CALORIES AND WEIGHT; THE USDA POCKET GUIDE.
U.S., Agricultural Research Service
Washington, D.C. 75 p. 1970.
RM222.U5 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 153)
Caloric values, Diets, Food guides, Weight control.
Revised.
Abstract: This pocket-sized guide includes calorie tables, a height-weight table, and tips on choosing foods and losing weight.

539-73
AMINO ACID CONTENT OF FOODS.
U.S., Agricultural Research Service
M L Orr, B K Watt
Washington, D.C. 82 p. 1968.
TX553.A5U5 F&N (U.S. Agricultural Research Service. Home economics research report no. 4)
Amino acids, Food composition tables, Nutrient values, Research methodology.
Extract: This publication presents the average values that at present appear to be most suitable for estimating the amino acid content of foods, dietaries, and food supplies. It also shows the extent to which data are available for specific foods, thus indicating those for which more determinations are needed. The two tables presented here have data for the 18 most frequently occurring amino acids. The first, which is the basic table, gives average, maximum, and minimum amino acid values in grams per gram of total nitrogen in the edible portion of the food. The second, calculated from the average values in the first, has been included to provide data that may be used directly to estimate amino acid content of foods of average protein content; it gives averages in grams per 100 grams edible portion.

540-73
NUTRITION; FOOD AT WORK FOR YOU.
U.S., Agricultural Research Service
Washingtdon, D.C. 15 p. 1968.
TX551.U522 F&N
Food guides, Food purchasing, Homemaking skills, Nutrition, Storage.
Reprinted from Home and Garden Bulletin No. 1 Family fare, separate 1.
Abstract: This daily guide sorts foods into the basic four groups on the basis of their similarity in nutrient content, and enumerates each group's contribution to a proper diet. Buying and storage tips are also included.

541-73
FOOD SELECTION FOR GOOD NUTRITION IN GROUP FEEDING.
U.S., Agricultural Research Service
Betty B Peterkin
Washington, D.C. 33 p. 1971.
TX728.U5 F&N (U.S. Agricultural Research Service. Home economics research report no. 35)
Food selection, Food service management, Institutional feeding, Menu planning, Nutrient values, Nutrition.
Revised.
Extract: Mealtime is of particular importance to people who live in an institution. Food may be their chief pleasure, especially if their activities are limited. Well-planned and satisfying meals can help create a happy atmosphere, and they can promote a feeling of well-being. In many institutions, resources of time, money, staff, and facilities are limited. It is only with careful planning and serving that meals can help to meet some of the social, psychological, and esthetic, as well as nutritional, needs of the residents. Part I of this report includes some aids for planning menus. Part II presents two tools for estimating the nutritional adequacy of the foods used: (1) low-and moderate-cost food plans that show amounts of foods that will furnish well-balanced meals for individuals with different nutritional needs, and (2) a short method for calculating the nutritive value of foods used.

542-73
FAMILY FARE; A GUIDE TO GOOD NUTRITION.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, D.C. 91 p. 1970.
TX355.U5 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 1)
Food preparation, Food purchasing, Main dishes, Measurement, Miscellaneous foods, Nutrition, Recipes, Storage, Vegetables.
Revised.
Abstract: This publication includes a daily food guide; meal planning tips; nutrition facts; buying, storage, measuring and cooking information; a selection of recipes; menu suggestions; and a list of cooking terms.

543-73
PANTOTHENIC ACID, VITAMIN B6, AND VITAMIN B12 IN FOODS.
U.S., Agricultural Research Service
Martha Louise Orr
Washington, D.C. 53 p. 1969.
TX553.V5U5 F&N (U.S. Agricultural Research Service. Home economics research report no. 36)
Food composition tables, Nutrient values, Pantothenic acid, Pyridoxine, Vitamin B complex, Vitamin B12.
Extract: This publication provides values for three important B vitamins: pantothenic acid, vitamin B6, and vitamin B12. Data reported from scientific investigations in many laboratories have been summarized to provide research workers and others who need them with values that are considered suitable at present for evaluating food supplies and diets for their content of these vitamins.

544-73
CONSERVING THE NUTRITIVE VALUES IN FOODS.
U.S., Agricultural Research Service
Washington, D.C. 16 p. 1971.
TX601.U5 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 90)
Food preparation, Food preservation, Nutrient values.
Revised.
Extract: This bulletin calls attention to some of the important nutrients in foods that are affected by different practices of handling and preparation and suggests ways in which these nutrients can best be conserved in the home. Such information affords guidelines for meal planning and preparation that will assure overall adequacy of the diet while allowing for individual preferences in the selection of foods and the form in which they are served.

545-73
DIETARY LEVELS OF HOUSEHOLDS IN THE UNITED STATES, SPRING 1965; A PRELIMINARY REPORT.
U.S., Agricultural Research Service
Washington, D.C. 34 p. tables. 1968.
TX360.U6U5 F&N (U.S. Agricultural Research Service. ARS 62-17)
Diet patterns, Economic influences, Food consumption, Influences on nutrition, National surveys, Nutrient values, Statistical data, Urban influences.
Extract: This spring, 1965, survey of food consumption in 7,500 households showed that most household diets fulfilled the recommended allowances for most nutrients. Half of the households met the allowances for all nutrients. The other half most often lacked sufficient calcium, vitamin A value, and ascorbic acid. One-fifth of the diets provided less than two-thirds of the allowances for one or more diets. Regional differences in diet adequacy were insignificant. Southern households spent less for food, but got more nutritional value for their money. Urban and rural diets were generally comparable although their adequacy in respect to particular nutrients varied. Higher income generally meant a better diet, but did not guarantee it. Over a third of the wealthier families had inadequate amounts of at least one nutrient. Overall, fewer households had good diets in 1965 than in 1955, and more had poor diets. These changes were attributed to decreased consumption of milk, vegetables, and fruits.

546-73
FOOD FOR GROUPS OF YOUNG CHILDREN CARED FOR DURING THE DAY.
U.S., Children's Bureau
Helen M Hille
Washington, D.C. 58 p. 1966.
R1206.U52 F&N (U.S. Children's Bureau. Publication number 385)
Day care services, Food cost analysis, Food preparation, Food purchasing, Menu planning, Safety, Sanitation, Storage.
Extract: One big problem of a day-care program is the feeding of these children so that their nutritional needs are met. A greater part of this bulletin is devoted to that phase of the program. However, this bulletin's help does not stop there. Knowing how and under what conditions to serve food to children is just as important as knowing what to serve them. To reflect that thought this bulletin considers not only the selection and serving of food, but also stresses the importance of helping children develop good eating habits and to have pleasant associations with food and eating. The earlier children form desirable attitudes and learn to enjoy eating, the better the chances are that these positive traits will stay with them throughout their lives.

547-73
NUTRITION EDUCATION--1972; HEARINGS, NINETY-SECOND CONGRESS, SECOND SESSION.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, G.P.O. pt. 1A--Appendix. 1973.
TX364.U528 F&N
Breakfast cereals, Nutrition education, Teaching methods.
Abstract: Item one includes papers submitted by witnesses on nutrition teaching at the Mount Sinai School of Medicine, a three year experience. Item two presents papers submitted by other than witnesses on economics of genetic engineering, breakfast cereals role in national nutrition. Item three, articles of interest related to nutrition education.

548-73
PUBLICATIONS LIST AND RESEARCH REFERENCE.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, G.P.O. 33 p. Jan 1973.
Z5776.N8U52 F&N
Information services, Nutrition, Publications lists, Research.

549-73

Extract: The Committee makes its services available through publications which include reports, hearings, and collections of professional materials. These publications are made available to individuals and organizations with a continuing interest in policies of Nutrition and Human Needs.

549-73

NUTRITION EDUCATION--1972 HEARINGS, NINETY-SECOND CONGRESS, SECOND SESSION.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington pt. 1- 1973.
TX360.U6A5 F&N
Advertising, Children, Food additives, Food composition (A.P.), Food purchasing, Hearings, Legislation, Nutrition education, United States.
Abstract: The purpose of these hearings is to explore the status of nutrition education in the United States today. Educational value of TV food advertising, the necessity for nutrition education from preschool to postgraduate level, food hazards, food selling, Federal Trade Commission guidelines for indicating nutritional value in advertisement of foods, responsibility of Congressional Committees, labeling nutritional contents, use of food additives, and shopping for nutritious food were discussed.

550-73

AN EVALUATION OF RESEARCH IN THE UNITED STATES ON HUMAN NUTRITION.
U.S., Dept. of Agriculture, Science and Education Staff
Washington, D.C. 97 p. 1971.
QP141.U52 F&N
Dietary standards, Expenditures, Nutrient values, Nutrition, Research methodology, Statistical data.
Abstract: The survey of nutrition research was intended to identify the types and scope of research in progress at the time of the survey which is aimed at generating new knowledge about the various facets of human nutrition problems. The purpose for undertaking such an inventory was to provide a foundation for evaluating the current state of human nutrition research as a basis for planning the future direction of research. One companion report defines the current status of nutrition-related health problems and a second assesses the current state of knowledge about human nutrition. The basic interest of this survey was in research on the nutritional requirements of humans and the foods consumed by them.

551-73

NUTRITION: BETWEEN EATING FOR A HEAD START; PROJECT HEAD START.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 12 p. [n.d.].
LB1140.U522 F&N (Project Head Start rainbow series 3)
Day care services, Head Start, Menu planning, Nutrition education, Safety, Sanitation.
Abstract: This booklet touches on the basic principles of feeding preschool children, particularly those from economically poor backgrounds, and provides guidelines for child development centers to use in setting up their feeding programs.

552-73

NUTRITION INSTRUCTORS GUIDE FOR TRAINING LEADERS; PARENT EDUCATION IN NUTRITION AND FOOD-PROJECT HEAD START.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 24 p. [n.d.].
LB1140.U524 F&N (Project Head Start rainbow series 3B)
Adult nutrition education, Head Start, Parent participation, Teaching guides, Teaching techniques.
Extract: The Nutrition Instructor's Guide is designed to assist the instructor in planning and developing the nutrition education course for the leaders who will in turn, teach the course to the parents of Head Start children. Helping leaders understand basic nutrition principles and gain confidence in their own abilities as leaders to put these into practice, is a major responsibility of the nutrition-instructor. The outline in the Nutrition Instructor's Guide offers suggestions for teaching each session. The use of methods under the supervision of the instructor, of "Role-Play" and "Teach-Back" are offered to give the leader experience and build up her confidence.

553-73

NUTRITION EDUCATION FOR YOUNG CHILDREN; ADVENTURES IN LEARNING-A GUIDE FOR TEACHERS AND AIDES-PROJECT HEAD START.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 60 p. illus. [n.d.].
LB1140.U527 F&N (Project Head Start rainbow series 3F)
Activity learning, Field trips, Foods instruction, Head Start, Nutrition education, Parent participation, Recipes, Teaching guides.
Abstract: This booklet was conceived as the basic teaching aid in nutrition education for young children in the Head Start program. The emphasis is on teaching good food habits by setting a good example and by involving the children in interesting and informative activities. Numerous activities, from field trips to cooking experiments, are suggested.

554-73

NUTRITION-STAFF TRAINING PROGRAMS; PROJECT HEAD START.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 36 p. [n.d.].
LB1140.U526 F&N (Project Head Start rainbow series 3D)
Day care services, Food service management, Food service workers, Head Start, Inservice education, Nutrition education, Teacher education.
Extract: Since children of the poor are often inadequately or improperly nourished, and since poor nutrition during early childhood has an adverse effect on growth and development, nutrition has a vital role to play in the Head Start program. This key principle underlies the Head Start Nutrition and Food Training Program. The purpose of this guide is to show how this principle can be communicated to Head Start personnel. To facilitate the task of the training specialist, this guide is divided into three separate sections. All of the chapters cover basic concepts to illustrate the place of food in the lives of young children (and their families), and also the scope of the Nutrition and Food program in a Head Start Center. However, each chapter adapts this material to the needs of a particular staff group, and includes detailed consideration of the functions and techniques which can help a particular group make its own significant contribution to the nutrition program. The ultimate goal is for trainees to have a deep seated conviction that through such a program they enrich a child's stay in the Center and make a valuable contribution to the child's growth.

555-73

LEADER'S HANDBOOK FOR A NUTRITION AND FOOD COURSE; PARENT EDUCATION IN NUTRITION AND FOOD-A SERIES OF TEN LESSONS FOR PARENTS-PROJECT HEAD START.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 64 p. [n.d.].
LB1140.U525 F&N (Project Head Start rainbow series 3C)
Adult nutrition education, Food guides, Food purchasing, Head Start, Menu planning, Parent participation, Storage, Teaching guides, Teaching techniques.
Extract: This handbook has been especially written for the leader's use in helping parents of Head Start children learn about the best ways to feed their families for good health. Part I of the handbook consists of factual information about nutrition, food and visual aids. This part serves as the text and reference for leaders. Part II of the handbook consists of the Ten Lesson Course to be given to Head Start parents, with specific and detailed information for teaching each lesson.

556-73

SCIENCE IN FOOD AND NUTRITION; A GUIDE FOR EXTENSION WORKERS.
U.S., Extension Service
Geraldine E Acker, Evelyn B Spindler
Washington, D.C. 20 p. 1964.
TX364.U526 F&N (U.S. Federal Extension Service. HE 94)
Activity learning, Concept formation, Extension education, Foods instruction, Nutrition education, Teaching guides.
Extract: Does your present foods program emphasize concept-s, or does it emphasize facts and how-to-do-it information? Does it maintain interest? Does it make more people want to know more? Does it appeal to a wider audience? Inc-orporating more science is one major way to have an up-to-date, forward-looking program. Science in food means understanding the properties and characteristics of foods as well as the proper means of preparing them. This publication is designed to help extension workers and leaders integrate more science into work the 4-H Club members and adults.

557-73

UNA LIBRETA DE ENSENANZA ALIMENTOS PARA LAS FAMILIAS QUE DESEAN ECONOMIZAR. (SPA)
U.S., Extension Service
Washington, D.C. unp. [n.d.].
TX356.U52 F&N
Consumer education, Food selection, Nutrition education, Recipes.
Unbound collection.
Abstract: This folder contains leaflets in Spanish on the selection and preparation of various foods. A food guide and a children's coloring book are also included.

558-73

FOOD FOR THRIFTY FAMILIES; A TEACHING KIT.
U.S., Extension Service
Washington, D.C. unp. [n.d.].
TX356.U5
Consumer education, Donated foods, Extension education, Food purchasing, Food selection, Nutrition education, Recipes.
Unbound collection.
Abstract: This is a collection of leaflets, pamphlets, and other publications directed at families who want to obtain nutritious food on a budget. Guides for program aides are also included. All food groups and virtually all common food types are covered.

559-73

PREVENTION OF IRON-DEFICIENCY ANEMIA IN INFANTS AND CHILDREN OF PRESCHOOL AGE.
U.S., Health Services and Mental Health Administration
Samuel J Fomon
Washington, D.C. 19 p. 1970.
RC641.7.I7U5 F&N (U.S. Public Health Service. Publication no. 2085)
Blood analysis, Deficiency diseases and disorders, Infants (To 2 years), Iron-deficiency anemia, Preschool children (2-5 years).
Extract: Iron-deficiency anemia is almost certainly the most prevalent nutritional disorder among infants and children in

the United States. Etiology is known, prevention is feasible, and the group primarily affected can be readily identified as those between 6 and 24 months of age. The question is not whether iron-deficiency anemia can be prevented, but rather which approaches to prevention are most practical. The importance of a fully adequate diet is self-evident: that this booklet emphasizes iron nutritional status should not obscure the importance of striving for adequate intakes of all essential nutrients.

560-73
SCREENING CHILDREN FOR NUTRITIONAL STATUS; SUGGESTIONS FOR CHILD HEALTH PROGRAMS.
U.S., Health Services and Mental Health Administration
Washington, D.C. 28 p. 1971.
TX361.C5U5 FEN
Children, Clinical diagnosis, Food intake, Height-weight tables, Nutritional status, Physical fitness, Recall, Research methodology.
Extract: In planning community health programs for children it is particularly important to identify the nature and extent of common health problems, including nutritional problems. Knowledge of the frequency and severity of nutritional problems in a community will permit reasonable allocation of resources for solving the more important nutritional problems and will provide a basis for program evaluation. Even a minimal screening program will require knowledge of the community and of food intakes and physical findings of the children. Some laboratory analyses will be necessary. Such a minimal screening program is described in Section I. Section II includes a somewhat more sophisticated (and also more expensive and time-consuming) approach to evaluation of nutritional status. In addition, several reference tables are included as well as forms that may be utilized in recording relevant data. Many of the suggestions in Section II are useful in evaluating nutritional status of individual children while Section I is focused primarily on nutritional screening of groups of children.

561-73
NUTRITION AND FEEDING OF INFANTS AND CHILDREN UNDER THREE IN GROUP DAY CARE.
U.S., Health Services and Mental Health Administration
Washington, D.C. 32 p. 1971.
RJ206.U5 FEN
Day care services, Equipment, Food service, Infants (To 2 years), Nutrition, Nutrition education, Personnel, Preschool children (2-5 years), Recordkeeping.
Extract: Nutrition and feeding is an important part of day care services for young children. While providing the energy and nutrients needed for growth and activity, the act of feeding can be used to help the child establish warm human relationships. Such learning begins in the context of being cared for physically, particularly in the feeding situation. Feeding continues to be a basis for learning experiences throughout these early years. As the child learns to feed himself, he is developing motor skills and finding out what he can do. Introducing him to different foods gives him an opportunity to learn more about the world about him and may enhance his ability to select and accept kinds and combinations of food which can contribute to a well-balanced diet. Eating habits and attitudes about foods formed during these early years may well last a lifetime. This booklet has been developed with the hope that it will be useful guideline material for all those interested in good day care for young children.

562-73
FEEDING THE CHILD WITH A HANDICAP.
U.S., Health Services and Mental Health Administration, Maternal and Child Health Service
Washington, D.C. 19 p. 1967.
RJ216.U5 FEN
Dietary standards, Food habits, Foods instruction, Handicapped children, Utensils.
Abstract: Many handicapped children have special nutritional needs and problems. These children have all the usual requirements for good care and feeding and, in addition, some very special needs. This pamphlet makes suggestions on how to meet the feeding needs of certain handicapped children. It describes techniques of feeding that are especially adapted to these children. It discusses some principles of child growth and development that apply to all children as well as to the handicapped.

563-73
PRACTICES OF LOW-INCOME FAMILIES IN FEEDING INFANTS AND SMALL CHILDREN WITH PARTICULAR ATTENTION TO CULTURAL SUBGROUPS; PROCEEDINGS OF A NATIONAL WORKSHOP, AIRLIE CONFERENCE CENTER, WARRENTON, VA., MARCH 17-18, 1971.
U.S., Health Services and Mental Health Administration, Maternal and Child Health Service
Samuel J Fomon, Thomas A Anderson
Washington, D.C. 125 p. 1972.
TX361.C5U52 FEN
Child rearing practices, Cultural factors, Demography, Dietary surveys, Disadvantaged groups, Economic influences, Influences on nutrition, Preschool children (2-5 years), Proceedings.
Abstract: Between November 1968 and December 1970, a study was undertaken which had as a primary objective the description of nutritional status of preschool-age children in the United States. Assessment of nutritional status was made by the collection of 2-day diet records by a trained interviewer in the home, past medical history of the subject and pertinent information on the mother's prenatal history, anthropometric measurements, and extensive laboratory studies. Information was sought concerning family socioeconomic factors, family and child eating practices, methods of obtaining foods, amount of money spent on food and related items. This report will present a brief statement of survey sample, personnel and methodology used. Results will be presented on only the first half sample of total study population. Demographic characteristics and data on food procurement and preparation will be presented as family data. Information on nutrient intakes and on infant and child feeding practices will be given only for children 12-47 months, with references to practices of older children where indicated.

564-73
TEN-STATE NUTRITION SURVEY, 1968-1970.
U.S., Health Services and Mental Health Administration
Atlanta, Ga. 5 v. (904 p.). 1972.
TX360.U6U52 FEN
Age groups, Anthropometry, Biochemistry, Clinical diagnosis, Demography, Dental health, Dietary surveys, History, Nutritional status.
Abstract: Detailed data of a ten-state nutritional survey made by the Department of Health, Education, and Welfare between 1968 and 1970 is contained in this set of five volumes. The ten states studied were Washington, California, Texas, Louisiana, South Carolina, Kentucky, West Virginia, Michigan, Massachusetts, and New York. Information is received and reported in five categories: (1) historical development, (2) demographic data, (3) clinical, anthropometry, dental, (4) biochemical, and (5) dietary.

565-73
TEACHING NUTRITION IN THE ELEMENTARY SCHOOLS.
U.S., Office of Education
Washington, D.C. 33 p. 1956.
LB1587.N8U5 FEN (U.S. Office of Education. Nutrition education series pamphlet no. 7)
Elementary education, Nutrition education, School children (6-11 years), Teaching guides.
Extract: Many suggestions for making nutrition education in the elementary school function in pupils' daily living are made in the following pages. Included are examples which illustrate how and where teachers of specialized areas and school health workers may contribute to a schoolwide program of nutrition education by assisting the classroom teacher. Some important points to consider in developing an effective nutrition education program in the elementary school have been summarized, bulletins, articles, and books describing nutrition education methods and materials together with some up-to-date sources of nutrition information are listed in the bibliography at the end of the publication.

566-73
A GUIDE TO NUTRITION AND FOOD SERVICE FOR NURSING HOMES AND HOMES FOR THE AGED. 2d ed., rev.
U.S., Public Health Service
Washington, G.P.O. 111 p. 1971.
TX354.U5 FEN
Budgets, Convenience foods, Dietary standards, Dietitians, Food service, Food service supervisors, Guides, Institutional feeding, Nutrition.
HSM 110-70-298.
Extract: This revised version performs the same functions as the original, giving guidance on operation of a food service, in addition to explaining principles of nutrition that are essential to planning and preparing wholesome, appetizing meals. The new information added to the Guide includes material on policies and procedures, budgets, food production and distribution, contract food services, the role of dietitians and food service supervisors, influence of convenience foods on kitchen operation, the new revised recommended dietary allowances, training guidelines, and an updated reference list.

567-73
TRACE ELEMENTS IN HUMAN AND ANIMAL NUTRITION. 3d ed.
E J Underwood
New York, Academic Press 543 p. 1971.
QP141.U53 FEN
Animal sources of food, Deficiency diseases and disorders, Dietary standards, Health, Metabolism, Nutrition, Plant sources of foods, Toxicity, Trace elements.
Abstract: After an introductory survey of the trace elements--their occurrence, history, modes of action, requirements, and tolerances--the book considers the individual elements in turn, dealing with their sources, chemical forms, distribution in the tissues, absorption, retention, excretion, biochemical and physiological functions in the cells, and metabolic movements. For each element, it describes the body's minimum needs and maximum tolerances, and the biochemical, clinical, and pathological manifestations of deficiency and chronic toxicity. A final chapter discusses soil-plant-animal interrelations, including environmental cycling of the trace elements and soil relations in human health and disease.

568-73
UNIFIED APPROACHES TOWARD NUTRITION ON EDUCATION THRUGH SCHOOL FOOD SCHOOL AND HOME ECONOMICS EDUCATION.
Allie E Ferguson
In Proceedings of the Nutrition Education Seminar,
Florida Agricultural and Mechanical Univ., 1971 p 82-92.

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**569-73**

July 18/28., 1971.
LB3479.U5 FGN
Home economics education, Nutrition education, School food service.
Abstract: This paper discusses unified approaches to nutrition education through school food service and home economics education. The accountability of teachers and school food service people in relation to nutrition education, and the ways nutrition educators can improve the nutritional status of those for whom they are responsible are discussed. The variety of emphases in the high school home economics classes are presented. Use of special foods and educational media, youth clubs, and an individualized foods class for grades K-12 are included.

**569-73**

JANE AND JIMMY LEARN ABOUT FRESH FRUITS AND VEGETABLES.
United Fresh Fruit and Vegetable Association
Washington, D.C. 12 p. illus. [n.d.].
LB1587.V8U53 FGN
Elementary education, Fruits, Nutrition education, Vegetables.
Abstract: This coloring book for children portrays the healthy fruit and vegetable diet of a typical boy and girl.

**570-73**

HOW THE FRESH FRUIT AND VEGETABLE MARKETING SYSTEM CONTRIBUTES TO OPTIMUM NUTRITION; FRUIT AND VEGETABLE FACTS AND POINTERS.
United Fresh Fruit and Vegetable Association
R A Seelig
Washington, D.C. unp. [n.d.].
TX360.U6U53 FGN (United Fresh Fruit and Vegetable Association. Fruit and vegetable facts and pointers)
Food economics and consumption, Fruits, Influences on nutrition, Marketing, Vegetables.
Abstract: The nutrition of an individual and of a society depends on several interlocking factors, but if the food production and distribution system is inadequate, if enough food is not produced and made generally available, the other factors are of little effect. This booklet outlines the influence of the fruit and vegetable marketing system on nutrition.

**571-73**

LOOKING AT NUTRITION 12 WAYS.
United Fresh Fruit and Vegetable Association
Washington, D.C. 24 p. 1971.
TX355.U48 FGN
Ascorbic acid, Dietary standards, Food fads, Nutrient values, Nutrition, Organic foods, Salads, Toxicants, Weight control.
Abstract: This is "a series of basic nutrition discussions derived from a wealth of scientific literature". References are cited for some of the topics.

**572-73**

UNIVERSAL SCHOOL FOOD SERVICE AND NUTRITION EDUCATION: A SYMPOSIUM.
Sch Foodserv J 25 (i.e.25, 8): 49-50,52-55,61-63. Oct 1971.
389.8 SCH6
Malnutrition, Nutrition education, School food service.
Abstract: Children's needs, each child's right, changing attitudes are covered.

**573-73**

THE URBAN AVALANCHE AND CHILD NUTRITION - I. IMPACT DURING THE INDUSTRIAL REVOLUTION AND NOW.
Derrick B Jelliffe, E F Patrice Jelliffe
J Am Diet Assoc 57 (2): 111-118. Aug 1970.
389.8 AM34
Children, Developing nations, Diet improvement, Food programs, Nutritional status, Urban influences, Urbanization.
Abstract: Innovative, imaginative thinking and urgent action are needed to help bridge what may be one of the major and most turbulent ecologic transitions of man's history, from 1850 with 4.3 per cent of the world living in the cities, to 1950 with 20.9 per cent urbanized, and on into the twenty-first century. The solution to the world-wide problems of channelling scientific knowledge to the improvement of urban (and rural) living are mainly organizational, administrative, and financial rather than technical. Those in the field of food and nutrition have much to contribute by an increased awareness of the new problems, by developing a more meaningful dialogue between nutritionist and food industry, by participating in multi-mind studies of the interaction of food and human nutrition in urban ecologies, and by developing and deploying adaptive programs imaginatively geared both to needs and aspirations of new townsmen, yet realistically dovetailed with actual opportunities and available resources.

**574-73**

DIETARY STUDIES OF NORTHERN UTAH PRE-ADOLESCENT AND ADOLESCENT CHILDREN.
Utah, Agricultural Experiment Station
Ethelwyn B Wilcox, Ruth D Coates
Logan, Utah 20 p. 1964.
TX361.C5U8 FGN (Utah. Agricultural Experiment Station. Bulletin 477)
Adolescents (12-19 years), Children, Diet patterns, Food habits, Food intake, Nutritional status, Utah.
Extract: Findings from seven- and eight-day food records of 649 Utah pre-adolescent and adolescent children were summarized and evaluated to determine nutritive intake and contributions of various food groups to children's daily diet. Mean intakes of all nutrients were within 90 percent of the NRC recommended allowances with few exceptions. Diets of the boys were better than those of the girls and diets of the younger children better than those of the older groups. As a whole, these young people had a good pattern when group averages for nutrient intakes were considered or when average numbers of servings were compared to those recommended in the basic four food groups. As indicated by the low intakes of some nutrients, however, individual consumption of certain foods was less than desirable. Girls needed more high-quality protein foods; fruits and vegetables, particularly those rich in ascorbic acid; and milk. Boys needed to increase their use of ascorbic acid-rich foods including tomatoes, other fruits and vegetables, and milk.

**575-73**

UTILIZABLE PROTEIN: QUALITY AND QUANTITY CONCEPTS IN ASSESSING FOOD.
Daniel Rosenfield
Food Prod Dev 7(3): 57-62. Apr 1973.
HD9000.1.F64
Analytical methods, Cost effectiveness, Food analysis, Food composition, Nutrients, Protein foods, Proteins.
Abstract: The author shows how to evaluate a food as a protein source by applying the concept of "utilizable protein." This term emphasizes nutritive quality as well as protein quantity. A review of the common bioassays for protein quality is given, and several tables showing relative nutritive value and utilizable protein in various sources are included, along with estimates of cost-effectiveness in terms of utilizable protein.

**576-73**

UTILIZATION OF INORGANIC ELEMENTS BY YOUNG WOMEN EATING IRON-FORTIFIED FOODS.
Hilda S White, Thomas N Gynne
J Am Diet Assoc 59 (1): 27-33. Jul 1971.
389.8 AM34
Analytical methods, Balance studies, College students, Dietary surveys, Females, Iron, Metabolic studies.
Abstract: A 30-day balance study was conducted with nine young university women, primarily to determine their absorption and retention of iron. Subjects were fed diets of usual foods, except for bread and rolls specially fortified with iron. The average daily iron intake was 22.9 mg. Histologic examination of bone marrow biopsy samples showed that eight of the nine young women had little or no detectable marrow iron stores. Diet, stool, and urine samples were analyzed for 14 inorganic elements by emission spectroscopy. Data on absorption and retention for iron, magnesium, calcium, phosphorus, and potassium are reported. Average values for zinc, manganese, and copper in diet, stool, and urine samples are also presented. Subjects absorbed an average of 16.3 per cent of the dietary iron, equivalent to an average of 3.7 mg. per day. There was considerable variation among subjects in the absorption and retention of inorganic elements.

**577-73**

PROBLEMS OF ASSESSMENT AND ALLEVIATION OF MALNUTRITION IN THE UNITED STATES; PROCEEDINGS OF A WORKSHOP HELD AT NASHVILLE, TENNESSEE, JANUARY 13-14, 1973.
Vanderbilt University
R G Hansen, H N Munro
Nashville, Tenn. 186 p. [n.d.].
RC621.M3 FGN
Clinical diagnosis, Dietary study methods, Dietary surveys, Malnutrition, Measurement, Nutritional status, Proceedings, Research methodology, Workshops.
Abstract: The purposes of the workshop were to acquaint the participants with the findings of the National Nutrition Survey and the research opportunities arising from the problems which are defined, and to describe the problems of existing procedures for assessment of nutrient status of the population. An attempt was made to itemize some of the critical problems of biochemical, clinical, and dietary assessment of nutritional inadequacy and to pinpoint research needed for their solution.

**578-73**

VITAMIN A AND IRON IN INFANTS' DIETS IN ISRAEL.
A Goldberg, A Reshef
J Am Diet Assoc 60 (2): 127-129. Feb 1972.
389.8 AM34
Diet patterns, Food intake, Infants (To 2 years), Israel, Nutrient values, Vitamins.
Abstract: Diets of 28 infants living in Jerusalem were examined during one week. Foods were prepared in the laboratory, according to information obtained from the mothers, and analyzed for beta-carotene, retinol, iron, and vitamin A activity. The average daily intake was: 625 mcg. beta-carotene, 167 mcg. retinol (making 1,597 I.U. vitamin A activity), and 3.2 mg. iron. No diet contained more than 60 percent of the recommended allowance for iron, and only 13 diets provided more than 80 per cent of the recommended vitamin A.

**579-73**

VITAMIN E AND HEART DISEASE.
Robert E Olson
Food And Nutr News 44 (5-6): 1, 4. Feb/Mar 1973.
389.8 F7332
Cardiovascular disorders, Deficiency diseases and disorders, Disease prevention, Pharmacology, Research, Vitamin E.
Abstract: Vitamin E is required by animals and man for normal cell differentiation and function. Deficiencies of vitamin E

result in a number of disorders, which the author describes. He then proceeds to show how vitamin E acts within the body, and recommends measures for the pharmacologic use of vitamin E.

580-73
VITAMIN E AS A BIOLOGICAL ANTIOXIDANT.
National Dairy Council
Dairy Counc Dig 42 (4): 19-22. Jul/Aug 1971.
389.8 D14
Anemia, Deficiency diseases and disorders, Fatty acids, Vitamin E.
Extract: The recognition of vitamin E as a essential nutrient for man and the importance of the ratio of vitamin E to polyunsaturated fatty acids (PUFA) in the diet has increased interest in theories about its mode of action. A concept of vitamin E as a biological antioxidant that limits lipid peroxidation reactions and protects cells from membrane damage has been developed that is consistent with many lines of evidence. These peroxidation and antioxidant reactions have implications in the normal aging process and in the toxic effects of many environmental agents. Experiments in humans and animals have shown that while the vitamin E/PUFA ratio in diet is a useful concept, the critical factor is the vitamin E/PUFA ratio in tissues. Vitamin E therapy has been suggested for certain types of anemia, such as the anemia of premature infants and the anemia found in protein-calorie malnutrition in some areas. Vitamin E deficiency is believed to occur frequently in cases of fat malabsorption and certain other gastrointestinal disorders. (NDC).

581-73
VITAMINS AND THE GROWING BODY; A LESSON PLAN ON THE ROLE OF VITAMINS IN HEALTH.
Vitamin Information Bureau
New York 21 p. [n.d.].
TX553.V5V5 F&N
Food composition, Nutrient values, Nutrition education, Teaching guides, Vitamins.
Abstract: This lesson plan describes each important vitamin, its function in the human body, and its food sources. Summary, review, and homework for each vitamin and an overall quiz are included. Vitamins covered are A, B-1, B-2, niacin, B-12, folacin, B-6, C, D, E, K.

582-73
VITAMINS (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX553.V5V52 F&N AV (Vocational Library: food management--food for health series)
Cooking methods, Nutrition education, Vitamins.
For use in a Technicolor cassette projector.
Abstract: This film illustrates the need for a balanced distribution of vitamins in the daily diet. Good food sources of each vitamin are shown, and fresh foods are emphasized as especially rich in usable vitamins. The best ways of cooking vegetables to retain vitamin content are demonstrated.

583-73
VITAMINS AND BODY STRUCTURE.
G Lynn Brinkman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 43-45. July 12/24, 1971.
LB3479.U5P4 F&N
Nutrition, Vitamins.
Abstract: This paper reviews the vitamins and their functions in the body.

584-73
VITAMINS FROM FOOD (MOTION PICTURE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 reel, 16mm, sd, col. 10 min. 1968.
TX553.V5V5222 F&N AV
Food selection, Metabolism, Nutrition education, Vitamin equivalents, Vitamins.
Includes teacher's guide. Also available in videocassette.
Abstract: This film dramatizes the stories of how Dr. Lind and Dr. Eijkman discovered their respective cures for scurvy and for beriberi. The film reenacts Lind's experiments aboard a British man-of-war, and Eijkman's experiemnts in Java. The film goes on to explain and illustrate that growth and energy depend on the taking apart and putting together of molecules within cells, and that enzymes ate essential to the breakdown and restructure of other molecules. It also explains how coenzymes derived from vitamins in the cells make the work of some enzymes possible, why vitamin pills can never take the place of foods, and which foods are good sources for certain vitamins.

585-73
VITAMINS FROM FOOD (VIDEOCASSETTE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 videocassette, sd, col, 18 min, 3/4". 1968.
TX553.V5V522 F&N AV
Food selection, Metabolism, Nutrition education, Vitamin equivalents, Vitamins.
For use in videocassette player. Includes teacher's guide.
Abstract: This videotape dramatizes the stories of how Dr. Lind and Dr. Eijkman discovered their respective cures for scurvy and for beriberi. The film reenacts Lind's experiments aboard a British man-of-war, and Eijkman's experiments in Java. The film goes on to explain and illustrate that growth and energy depend on the taking apart and putting together of molecules within cells, and that enzymes are essential to the breakdown and restructure of other molecules. It also explains how co-enzymes derived from vitamins in the cells make the work of some enzymes possible, why vitamin pills can never take the place of foods, and which foods are good sources for certain vitamins.

586-73
WATER METABOLISM (SLIDES); DISTRIBUTED BY NUTRITION TODAY.
James R Robinson
Nutrition Today
Washington, Nutrition Today 9 slides, 2"x 2", color. 1970.
QP171.W3 F&N AV (Nutrition Today. Teaching aid no. 7)
Metabolism, Nutrition education, Water.
Kit includes: 9 slides and 12 syllabuses. Based on the article: "Water, the indispensable nutrient".
Abstract: Water is very nearly the indispensable nutrient to all forms of life. This set of nine slides graphically illustrates how water is organized in the body and how it affects the metabolism of health and disease. Photographs included show an ultramicroscopic view of cellular membrane, intracellular variation of pH, nutrient exchange, water vapor and gas exchange in respiration, how death occurs in drowning, water molecules, how one becomes thirsty, and the water cycle within the body.

587-73
WATER, THE INDISPENSABLE NUTRIENT.
James R Robinson
Nutr Today 5 (1): 16-23, 28-29. Spring 1970.
RA784.N8
Biochemistry, Metabolism, Nutrient values, Nutrients, Nutrition, Water.
Abstract: Water comes as close as anything to being the indispensable nutrient: nothing can live without it; inorganic substances cannot combine into molecules unless they have been first dissolved in water; and all living things require about the same concentration of water. The author discusses the physical and chemical properties that make water biologically important; intracellular water and the membranes that confine it; polywater; intercellular water; extracellular water; the physiological functions of water in the body; the importance of maintaining a precise saline concentration in the body (0.9 per cent, the salinity acquired many years ago when we lived in the oceans); and why drowning in fresh water is different from drowning in salt water.

588-73
WE CAN'T SEPARATE NUTRITION FROM SOCIAL AND BIOLOGICAL SCIENCES.
J L Cameron
Sch Lunch J 24 (7): 65,67,71. Jul/Aug 1970.
389.8 SCH6
Cultural factors, Foods, Malnutrition, Nutrition, Nutrition education.
Abstract: Existing evidence indicates the importance of good nutrition to mental development. However, there is not yet in existence any body of evidence that can, with certainty, separate social factors and other biological factors from nutritional ones.

589-73
WE'RE SHORT OF CALCIUM, TOO!
B G Anderson
Sch Foodserv J 27 (3): 63-64. Mar 1973.
389.8 SCH6
Calcium, Cultural factors, Diets, Nutritional deficiencies.
Abstract: Calcium deficiency is most marked in girls 9--14 and women over 35. Cultural patterns appear to be mainly responsible in the U.S.: 1. Growing decline in use of vegetables; 2. Rejection of "fattening" foods.

590-73
WEIGHT CONTROL OF CHILDREN WITH PRADER-WILLI SYNDROME.
Peggy L Pipes, Vanja A Holm
J Am Diet Assoc 62 (5): 520-524. May 1973.
389.8 AM34
Caloric intake, Food intake, Nutritional status, Obesity, Therapeutic and special diets, Weight control.
Abstract: Obesity in children with Prader-Willi syndrome is usually thought to be uncontrollable. Weight reduction and continued weight control has been achieved in four boys with this condition. The method used for nutritional management is described. Important components of the program include: collection of baseline data of the child's caloric intake during normal activity in relation to weight status, total family involvement, strict environment control of food, and continued monitoring of growth and caloric intake. Successful management demands frequent contacts to provide support and guidance to the child and family for a long period.

591-73
SCHOOL LUNCH AND THE CURRICULUM: A TEACHER'S HANDBOOK, GRADES ONE THROUGH TWELVE.
West Virginia, Dept. of Education, Bureau of Services, School Lunch Branch
Charleston, W.Va. 108 p. [n.d.].
LB3479.W4 F&N
Curriculum planning, Dietary standards, Health education, Integrated curriculum, Nutrition education, School lunch programs, Teaching guides, Teaching techniques.
Abstract: This handbook suggests ways in which the school lunch program can serve as a learning experience. Lunch can help students develop good food habits, and it can provide a social situation where students acquire good manners, poise, and consideration for others. A nutritious meal in pleasant surroundings can improve the attitudes and behavior of children. Studies of the history of food and food habits; the economics of food production and distribution; the literature and language of food; nutrition; and other aspects of food can all be taught in conjunction with other subjects to integrate the school lunch program with the rest of the curriculum.

592-73
NUTRITION EDUCATION IN THE SCHOOL FOOD SERVICE; CHALLENGE, CHANGE, AND COMMITMENT; PROCEEDINGS.
Western Regional School Food Service Seminar, Utah State University, 1971
Logan, Utah 161 p. 1971.
LB3479.U5U8 FEN
Food additives, Food habits, Inservice education, Malnutrition, Mental development, Nutrition education, Proceedings, School food service, Seminars.
Extract: The objectives for the seminar were: to update supervisory personnel in nutritional trends and knowledge so that they more effectively carry the message of nutrition to the local level of school food service; to develop a better understanding of the interrelationship of economic, cultural, social and physical factors which directly affect nutrition problems and nutrition education programs; to develop innovative instructional tools, methods and materials which may be used efficiently and effectively in developing realistic child nutrition programs; and to make food service supervisory personnel aware of the necessity for cooperating with other school personnel and students for help in implementing their nutrition education programs.

593-73
WHAT DO WE MEAN BY "NUTRITION"?
W R Aykroyd
Nutr Today 7 (6): 30-31. Nov/Dec 1972.
RA784.N8
Nutrition, Vocabulary.
Abstract: The author scans the multiple levels of the meaning of the word "nutrition" to explain why people have a hard time agreeing on its definition.

594-73
WHAT FOOD MEANS TO CHILDREN.
Food Mgt 8 (2): 60-61. Feb 1973.
TX943.F6
Behavior change, Food habits, Psychology, School food service.
Abstract: From his experience in treating and teaching disturbed children, Dr. Bettelheim tells of the strong psychological factors involved in the simple act of eating. He points out that our earliest associations with food determine to a great extent our ability to cope with life's problems and challenges. He stresses that food must be offered to children in a psychologically acceptable way, otherwise children will reject the food--even if they are starving. The child, says Dr. Bettelheim, is degraded and insulted when forced to accept food given in an impersonal or unkind manner--no matter how nutritious the food may be.

595-73
WHAT INFLUENCES MALNUTRITION?
Sally K Livingston
J Nutr Educ 3 (1): 18-27. Summer 1971.
TX341.J6
Age groups, Cultural factors, Economic influences, Food habits, Influences on nutrition, Malnutrition, Nutrition education, Psychology.
Abstract: Many overlapping factors must be assessed for a complete understanding of the causes of malnutrition and as a basis for future planning. Food habits are formed by both objective and subjective factors. The objective factors include physical, biological, economic and technological influences. The subjective factors in forming food habits include cultural, social, and psychological influences. This review discusses overnutrition, undernutrition and hunger, education, and influences pertinent to each.

596-73
WHAT IS USDA DOING ABOUT NUTRITION EDUCATION?
Sch Foodserv J 27 (1): 31-32. Jan 1973.
389.8 SCH6
Nutrition education, U.S. Dept. of Agriculture.
Abstract: Most serious gap in education today, nutrition, seems to have no coordinated nationwide effort being made. Cites various localized studies that are being made in various areas.

597-73
WHAT IS NUTRITION EDUCATION: WHY NUTRITION ECUCATION.
Lucille Wakefield
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 42-50. July 12/23, 1971.
LB3479.U5K3 FEN
Food service management, Nutrition education.
Abstract: This paper discusses what nutrition education is and why it is necessary. The various aspects of nutrition education are related to four different forces: cultural forces, the teaching-learning process, health teaching, and the building of nutrition education. Emphasis is placed upon school lunch people as educators and a total concept ofeducation is stressed.

598-73
WHAT IS SOY PROTEIN?
W J Wolf
Food Technol 26 (5): 44-45, 48, 50, 52-54. May 1972.
389.8 F7398
Chemistry, Food composition, Nutrient values, Proteins, Soybean products, Textured vegetable proteins.
Abstract: This article presents a detailed explanation and review of the chemical and physical properties of soy proteins and their relationship to functional properties. A discussion of heat-denaturation is included.

599-73
WHAT SCHOOL LUNCH IS DOING FOR UNDERNUTRITION IN BALTIMORE.
J B Sarasiotis, R H Nicholson, J Gordon
Sch Lunch J 25 (i.e. 24, 9): 54-55. Oct 1970.
389.8 SCH6
Anemia, Malnutrition, Preschool children (2-5 years), School children (6-11 years), School lunch programs, Surveys.
Abstract: Nutritional survey, based on anthropometric data and microhematocrit test, showed that about 50,000 children, grades 1-6, should have free meals.

600-73
WHAT'S GOOD TO EAT (MOTION PICTURE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNEAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 reel, 16mm, sd, col, 10 min. 1968.
TX364.W472 FEN AV
Food groups, Food intake, Food selection, Nutrients, Nutrition education.
Includes teacher's guide also available in videocassette.
Abstract: This film develops the concept that a variety of foods is important, but it is the selectivity that produces good health. All foods supply nutrients, but not all the same kinds. The body uses the various nutrients (proteins, carbohydrates, fats, minerals, and vitamins) in different ways. The film explains the four food groups and which nutrients each group best supplies. By combining foods from each group at every meal, our bodies are supplied with the proper raw materials.

601-73
WHAT'S GOOD TO EAT (VIDEOCASSETTE); PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 videocassette, sd, col, 18 min, 3/4". 1968.
TX364.W47 FEN AV
Food groups, Food intake, Food selection, Nutrients, Nutrition education.
For use in videocassette player. Includes teacher's guide.
Abstract: This videotape develops the concept that a variety of foods is important, but it is the selectivity that produces good health. All foods supply nutrients, but not all the same kinds. The body uses the various nutrients (proteins, carbohydrates, fats, minerals, and vitamins) in different ways. The film explains the four food groups and which nutrients each group best supplies. By combining foods from each group at every meal, our bodies are supplied with the proper raw materials.

602-73
WHAT'S WRONG WITH SCHOOL LUNCH?
S W Doucette, A N Maretzki
Sch Lunch J 25 (5): 42-48, 51. May 1971.
389.8 SCH6
Food preference ratings, Foods, Plate waste, School lunch programs, Student participation, Type A lunch.
Abstract: Condensed version of the second part of research in Hawaii considered plate waste because of its impact on nutritional value of Type A lunch.

603-73
WHEN THE ESKIMO COMES TO TOWN.
Otto Schaefer
Nutr Today 6 (6): 8-16. Nov/Dec 1971.
RA784.N8
Cultural factors, Eskimos, Food habits, Influences on nutrition.
Abstract: When an Eskimo moves to town his children grow faster and taller, his teeth rot, his wife gets gallbladder disease, and, more likely than not, a member of the family catches one of the degenerative diseases common among white men. This

article reports on how civilization affects the food habits, nutrition and health of Eskimos.

604-73
WHERE OLD AGE BEGINS (SLIDES); NUTRITION TODAY; TEACHING AID NUMBER 1. DISTRIBUTED BY NUTRITION TODAY, WASHINGTON, D.C.
A L Tappel
Nutrition Today
Washington, Nutrition Today 11 slides, 2" x 2", color. 1969.
QP86.W45 FEN AV (Nutrition Today; teaching aid number 1.)
Aging, Biochemistry, Disorders of body parts and systems, Instructional aids, Nutrition education.
Kit includes: 11 slides and 6 syllabuses.
Abstract: Aging of our bodies appears to be influenced by an intracellular tug of war going on between two factors acting on a third; intensity and duration of radiation-like effects; poly-unsaturated lipids upon which they act; and the vitamin E available to protect the lipids from excessive destruction. The slides in this collection illustrate the penetration of the cell by radiant energy, causing the release of free radicals through lipid peroxidation. The free radicals rupture the lysosomes, releasing hydrolytic enzymes which destroy cellular components, resulting in "clinkers"--the dead end products of a cell burned out by peroxidation. The accompanying article points out that poly-unsaturated fats, which are believed helpful in preventing atherosclerosis, are particularly susceptible to peroxidation and the formation of free radicals, so that they may actually facilitate aging. The author argues that the maintenance of adequate levels of vitamin E and other anti-oxidants may inhibit the release of free radicals and, in turn, forestall aging.

605-73
WHITE HOUSE CONFERENCE ON FOOD, NUTRITION AND HEALTH: REPORT OF FOLLOW-UP CONFERENCE.
Washington, D.C. 102 p. 1971.
TX345.W452 FEN
Conferences, Federal government, Food economics and consumption, Foods, Health, Nutrition, Nutrition education, Nutritional status, Special groups, diets.
Abstract: This 1971 follow-up report from the White House Conference on Nutrition and Health updates the information presented in the original final report of 1969.

606-73
WHITE HOUSE CONFERENCE ON FOOD, NUTRITION AND HEALTH: FINAFINAL REPORT.
Washington, D.C. 341 p. 1970.
TX345.W45 FEN
Conferences, Federal government, Food economics and consumption, Foods, Health, Nutrition, Nutrition education, Nutritional status, Special groups, diets.
With summary (14 p.).
Abstract: This final report of the White House Conference on Nutrition and Health details proceding in several areas: (1) nutritional status of the American people, (2) nutritional guidelines for vulnerable groups, (3) food provision vis-a-vis the consumer, (4) nutrition education, (5) food delivery and distribution, (6) voluntary action to help the poor.

607-73
WHO TURNS THE CHILD "OFF" TO NUTRITION.
Mary L Blackburn
J Nutr Educ 2 (2): 65-67. Fall 1970.
TX341.J6
Food habits, Nutrient values, Nutrition education, Snacks, Soft drinks.
Abstract: To label foods such as soda pop and potato chips as "taboo" to good nutrition and to seek to remove them from the child without an appropriate substitute, may turn a child "off" to nutrition. This article explains why.

608-73
WHY PEOPLE EAT WHAT THEY EAT.
Hazel Fox
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 156-158. July 12/23, 1971.
LB3479.U5K3 FEN
Age groups, Children, Food habits.
Abstract: This paper discusses why people eat what they eat. Basically people eat what is available to them and Lewin's studies show that they like what they eat rather than eat what they like. Changes in eating patterns can best be effected if they are incorporated into an existing value system. A discussion of the development of food habits in young children and preschoolers is included.

609-73
A STUDY OF THE BREAKFAST EATING HABITS OF SCHOOL AGE GIRLS AND BOYS, GRADES ONE THROUGH TWELVE, OF AN OKLAHOMA COMMUNITY WITH IMPLICATIONS FOR TEACHING NUTRITION.
B T Wilkerson
Stillwater, Okla., Oklahoma State University v, 62 p. May 1968.
TX551.W5 FEN
Breakfast, Food habits, Nutrition education, Oklahoma, School children (6-11 years).
Thesis (M.A.)--Oklahoma State University, Stillwater.
Extract: This study was made to determine the breakfast eating habits of the students in the Marland School system, with an effort to determine factors which might tend to effect it. First the nutritional needs for breakfast were reviewed, in the second phase the advantages of eating breakfast are considered, part three is a review of literature devoted to the inadequacy of childrens' breakfasts, and part four discusses the inadequacy of eating as a habit, with special emphasis on forming habits and on how habits can be improved.

610-73
NUTRITION AND DIET THERAPY; A LEARNING GUIDE FOR STUDENTS. 2d ed.
Sue Rodwell Williams
Saint Louis, The C.V. Mosby Company 186 p. 1973.
RM218.W5 FEN
Case studies, Dietetics, Nutrition education, Study guides, Therapeutic and special diets.
Abstract: This textbook on nutrition provides basic information to those in nursing and other health care professions. Part one provides background on the inquiry method of learning. Part two is a study guide for normal nutrition. Part three gives several family and individual patient situations to provoke thinking toward solutions to nutrition problems.

611-73
REVIEW OF NUTRITION AND DIET THERAPY.
Sue Rodwell Williams
Saint Louis, The C.V. Mosby Company 293 p. illus. 1973.
RM218.W52 FEN
Clinical diagnosis, Deficiency diseases and disorders, Dietetics, Food habits, Nutrient values, Nutrition education, Study guides, Therapeutic and special diets.
Abstract: It is for practicing health professionals--and for the patient for whom they care--that this review manual is written. It provides a reference for clinicians and practitioners. This book offers a broad overview of nutrition and its applications. Questions are posed concerning basic nutritional principles and are related to various clinical and community problems. The material is organized into three sections. The first section reviews basic scientific principles of nutrition, with emphasis on their significance in human health. The two remaining sections apply these principles to the life cycle and to a variety of community and clinical problems.

612-73
NUTRITION AND DIET THERAPY.
Sue Rodwell Williams
Saint Louis, The C.V. Mosby Company 693 p. 1973.
RM218.W522 FEN
Deficiency diseases and disorders, Dietetics, Food habits, Food misinformation, Food-related disorders, Nutrition education, Special groups, diets, Textbooks, Therapeutic and special diets.
Abstract: This textbook is for professional nursing students. Scientific and philosophical concepts are discussed in depth. Clinical application is made of all scientific principles. The book is divided into four parts: (1) foundations of nutrition, (2) applied nutrition in community health, (3) nutrition in the health care specialties, (4) nutrition in clinical care.

613-73
THE WORDS WE USE.
E Neige Todhunter
Nutr Today 7 (5): 12-15. Sept/Oct 1972.
RA784.N8
Communications, Nutrition education, Vocabulary.
Abstract: The author talks about the use and misuse of the terms, units, and abbreviations used in the field of nutrition. She calls for a stricter, more precise use of terminology, arguing that since nutrition is a science, its tools and methods (and thus its vocabulary to describe them) should be rigorously used.

614-73
THE WHEEL OF HEALTH; THE SOURCES OF LONG LIFE AND HEALTH AMONG THE HUNZAS. 1st Schocken ed.
G T Wrench
New York, Schocken Books 146 p. 1972.
RM216.W7 1972 FEN
Diet patterns, Food habits, Food preparation, Nutrient values, Surveys.
Originally published 1938.
Abstract: Chapter IX of this book is concerned with the Hunza food and its cultivation. Looking through their diet, it be seen that there is nothing strange to the Westerner in the Hunza food. All of them, except some smaller grain foods, are common to both people. The difference lies in the way they are eaten and the way they are cultivated. It is upon these differences that the better health and physique of the Hunza in the major part depends.

615-73
YOGURT: IS IT TRULY ADELLE'S B VITAMIN?
K M Acott, T P Labuza
Food Prod Dev 6(7): 50-50D, 65, 95, 97. Nov 1972.
HD9000.1.F64
Bacteria, Gastrointestinal tract, Nutrient values, Vitamin B complex, Yoghurt.
Extract: Adelle Davis' comments about yogurt and accompanying bacteria reveal her lack of understanding of scientific literature on this subject. The reference she uses to validate her point is meaningless in terms of "in vivo" situations. One should not write off yogurt as a useful food, however. It has an interesting flavor and mouthfeel and can make a useful

contribution to the diet in terms of calcium and protein nutrition, especially for those on reducing diets.

616-73
YORKTOWN STUDENTS DON'T JUMP FOR JUNK.
Nation's Schools 91 (4): 54-55. Apr 1973.
LB2804.N3
Arlington, Virginia, Costs, Facilities planning and layout, Food preferences, Food selection, Food standards and legislation, School food service, School lunch programs, Type A lunch.
Abstract: Can kids choose intelligently between candy and cantaloupe? A new type of high school food service put into operation in Arlington, Virginia, seems to verify the fact that students will select "good" foods when left to their own devices. In these new lunchroom facilities, competitive foods from 14 vending machines and a delicatessen counter are sold alongside the Type A meals. The food, and the prices at which it is sold, are competitive with that offered by nearby commercial establishments. As a result, the kids like the new setup and so stay at school for lunch.

617-73
YOU AND YOUR FOOD (MOTION PICTURE).
Walt Disney Educational Materials Company
Glendale, Calif., Walt Disney Educational Materials Co. 1 reel, 16mm, sd, col, 8 min. [n.d.].
TX364.Y55 FEN AV
Agriculture, Body composition, Demonstrations (Animal), Dietary standards, Elementary education, Foods instruction, Metabolism, Nutrition education.
Abstract: This file tells where food comes from, how we obtain food, and what food does for us. "Living machines" are compared with manufactured machines, and the nutritional needs of humans are compared with those of other animals.

618-73
YOU AND YOUR FOOD (MOTION PICTURE) (SPANISH). (SPA)
Walt Disney Educational Materials Company
Glendale, Calif., Walt Disney Educational Materials Co. 1 reel, 16mm, sd, col, 8 min. (In Spanish). [n.d.].
TX364.Y553 FEN AV
Agriculture, Body composition, Demonstrations (Animal), Dietary standards, Elementary education, Foods instruction, Metabolism, Nutrition education.
Abstract: This file tells where food comes from, how we obtain food, and what food does for us. "Living machines" are compared with manufactured machines, and the nutritional needs of humans are compared with those of other animals.

619-73
YOU CAN'T TEACH A HUNGRY CHILD. 1 LUNCH SURVEY.
D L Callahan
Sch Lunch J 25 (3): 26-27, 29-30, 32, 37-42. Mar 1971.
389.8 SCH6
Children, Hunger, Surveys, Teaching, Type A lunch.
Abstract: Massachusetts survey of 83,000 children indicated that only 53% consumed a satisfactory or good lunch. The children who were undernourished did not select type A lunch in the school, ate at home, brought their own lunch, bought a la carte in school, or ate in a neighborhood store.

620-73
YOUR ASSIGNMENT, SHOULD YOU DECIDE TO ACCEPT IT...
Sch Foodserv J 27 (4): 15. Apr 1973.
389.8 SCH6
Nutrition education, Televised instruction.
Abstract: The Mulligan Stew, a rock group, is a series ofsix half-hour shows that, primarily for grade children, appeal to all. This is just part of a comprehensive nutrition education package that also includes a comic book manual, a record, and a teacher's manual designed for followup to the TV.

621-73
A 24-HOUR METHOD FOR THE DETECTION OF COAGULASE-POSITIVE STAPHYLOCOCCI IN FISH & SHRIMP.
N F Insalata
Food Technol 26 (5): 78, 80-82. May 1972.
389.8 F7398
Disease prevention, Fish, Food poisoning, Foodborne diseases, Microbial contaminants, Seafood, Staphylococcal food poisoning.
Abstract: A rapid microbiological screening method has been developed for the detection of coagulase-positive staphylococci in fish and shrimp in a 24 hour elapsed test time. This rapid enrichment coagulase slide method is direct and sensitive and uses the microbiological facilities routinely found in the laboratories of the fish industry. Sample size is chosen to give 95% probability of a positive result if contamination levels are in excess of 100 coagulase-positive staphylococci per gram.

# History

622-73
ALEXIS SOYER:: A PIONEER IN THE DEVELOPMENT OF FOOD SERVICE.
S A Goldblith
Food Technol 25 (9): 58, 60. Sept 1971.
389.8 F7398
Applied nutrition, Biographies, Food service, History.
Extract: Alexis Soyer was one of the great chefs of the Nineteenth Century. Although born in France, he lived most of his life in England. He was an inventive chef who practiced the art and science of applied nutrition for feeding large groups of people, especially those under adverse condition. It is to Alexis Soyer that we are indebted for the beginnings of the development of food service as we now know it.

623-73
THE ANCIENT MELON PEPS UP MODERN MENUS.
B Tellus
Sch Lunch J 25 (5): 63-64. May 1971.
389.8 SCH6
History, Melons, Nutrient values, Recipes.
Abstract: History of melons (muskmelons and cantaloupes), recipes for use of watermelons and cantaloupes, and nutritive value.

624-73
FOOD SERVICE EQUIPMENT INDUSTRY; ITS BEGINNING, ITS GROWTH, ITS PEOPLE.
I S Anoff
Chicago, Institutions/Volume Feeding Magazine 255 p. illus. 1972.
TX656.A5 FEN
Equipment, Food service industry, History.
Extract: This book recounts the development of the food service equipment industry--the manufacture and distribution of equipment and supplies for preparing, storing, and serving food in food service establishments. In addition to providing brief sketches of the firms which began business in the early 1900s, their impact and the personalities that shaped them, the author covers contemporary dealers, manufacturers, and the trade associations and professional societies that have contributed to the advancement of the industry. A historical report brings up to date the story of changes in merchandise and products.

625-73
ICE CREAM. 2d ed.
W S Arbuckle
Westport, Conn., The AVI Publishing Co. 474 p. 1972.
TX795.A7 FEN
Food composition, Food grades, Food processing, Food standards and legislation, History, Ice cream, Nutrients, Recipes, Sanitation.
Abstract: This book deals with all aspects of the ice cream industry, a historical section is included as well as present-day manufacturing procedures of automated processing from formula development to finished package. The nutritional value, composition, and properties of ice cream are discussed, as well as unique types of ice cream concoctions.

626-73
THE BERRIES WITH BOUNCE.
Givaudan Flavor 4: 5-6, 8. 1971.
308.8 G44
Cranberries, Flavorings, Food additives, History, Nutrient values, Processed foods.
Abstract: History, harvesting, processing, nutritive value, and artificial flavoring are discussed.

627-73
TEA & COFFEE: A MODERN VIEW OF THREE HUNDRED YEARS OF TRADITION.
Edward Bramah
London, Hutchinson of London 168 p. illus. 1972.
HD9195.G7287 FEN
Coffee, Coffee shops, Food economics and consumption, Food preparation, Food processing, History, Palatability ratings, Tea, Vending machines.
Abstract: This is an account of the histories of tea and coffee from both their commerical and social standpoints. Since their introduction to Western Europe, tea & coffee have had their ups and downs. The reasons for these fluctuations are complex and go deep into the social mores and fashions of the time. For instance, vending has had a considerable impact on the market, and the author has made a special study of the evolution and implications of the vending machine. The chapters on coffee include a detailed history of the seventeenth-century coffee houses where so many of the great city institutions were founded and relate these to the more recent boom in

coffee bars. The tea story covers the East India Company's development of the China Trade; how China tea was replaced by Indian and Ceylon tea, which was financed from London; the big blending companies and how modern tea became established. The London tea and coffee exchanges and their effect on world trade are discussed, along with an analysis of how the politics and policies of the producing countries influence both their own economies and the consumer.

628-73
FOOD IN ANTIQUITY: A SURVEY OF THE DIET OF EARLY PEOPLES.
Don Brothwell, Patricia Brothwell
New York, Frederick A. Praeger 248 p. 1969.
GT2860.B7 FEN
Animal sources of food, Deficiency diseases and disorders, Dietary surveys, Food analysis, Food habits, Food poisoning, Foodways, History, Plant sources of foods.
Abstract: Biological and archaeological research are combined in this comparative study of human diet in ancient and primitive societies. Material evidence of animals and plants are correlated with that provided by written records and pictorial representation to produce a world-wide survey of the eating and drinking habits of early man. Cannibalism, food taboos, and food source domestication are discussed along with famine, vitamin deficiency, disease, and dietary disorders.

629-73
BUT WHAT ARE THEY AMONG SO MANY? AN ANCIENT FOOD FOR A MODERN NEED.
U.S., Bureau of Commercial Fisheries, National Marketing Services Office
Sch Lunch J 24 (3): 9-14,28. Mar 1970.
389.8 SCH6
Fish, Foods, Proteins, Recipes, School food service, Shellfish, Vitamins.
Abstract: Importance of fish and shellfish in filling protein needs. Includes recipes for school lunches.

630-73
CHOCOLATE: THE AZTEC'S BROWN GOLD.
Givaudan Flavor 1: 1-2,6,8. 1972.
308.8 G44
Chocolate and cocoa, Flavorings, Food additives, History, Processed foods.
Abstract: History, processing, and use of chocolate and imitation chocolate is discussed.

631-73
A CLING PEACH KALEIDOSCOPE.
Food Serv 33 (1): 26-28. Jan 1971.
389.2538 F732
Canned foods, Food processing, Fruits, Peaches, Recipes.
Abstract: Canned cling peaches are one of the most successfully processed fruits--retaining their color, texture, and flavor. They offer all the prime requisites of instant portion control, ease of storage, and an optimum stage of patron-readiness. Labelling is excellent. A starter set of cling peach concepts is given--including breakfast ideas, fruit cocktails, meat garnishes, salads, and desserts. Recipes are available for a variety of dishes.

632-73
THE COMMODITIES CONTROVERSY: FOOD FOR YOUR LUNCH.
R Lyng
Sch Foodserv J 26 (8): 30,32-34,36. Sept 1972.
389.8 SCH6
Commodities, Donated foods, History, Pork, School lunch programs.
Abstract: The Assistant Secretary, Agricultural Marketing Service, U.S. Department of Agriculture, discusses commodities, their history, particularly donated foods, and the myths that have grown around them. He mentions a pork purchase for school lunches, how donated foods get from purchase to the schools, legislative authorities, donated foods today, and new ways in which donated foods are managed.

633-73
THE AMERICAN AND HIS FOOD: A HISTORY OF FOOD HABITS IN THE UNITED STATES.
Richard Osborn Cummings
New York, Arno Press & The New York Times 291 p. 1970.
TX360.U6C8 FEN (The Rise of Urban America)
Federal programs, Food economics and consumption, Food fads, Food habits, Food standards and legislation, Food technology, Foodways, History, Nutrition.
Reprint by permission of The University of Chicago Press (second edition, 1941).
Abstract: This history of American food habits endeavors to determine the effect of social and technological forces on the national diet and, where material change was found, how this might have further affected the characteristics of the American people. Widely scattered sources, including travel accounts, health literature, cookbooks, periodicals, newspapers, and government documents are cited. Vital statistics have been included. A thorough account of the history of the science of nutrition was not attempted, except as it relates to the development of government standards.

634-73
THE CUP-CAN APPROACH.
Sch Foodserv J 25 (10): 41. Nov/Dec 1972.
389.8 SCH6
Cup-can, History, School lunch programs.
Abstract: History of development of cup-can, and introduction to a special section on the subject.

635-73
ATTACK ON STARVATION.
Norman W Desrosier
Westport, Conn., AVI 312 p. 1961.
HD9000.6.D4 FEN
Agriculture, Food supply, Food technology, Hunger, Malnutrition, Population trends, Starvation.
Abstract: To meet the food needs of people in the future, new types of food production must be evolved. The directions food production and food distribution can take in the future are presented in this book. The author bases his arguments on the fact that scientists agree that world food supplies can be doubled using present methods, but that this will take about 40 years. If this doubling occurs, the food supplies per person 40 years from now will equal approximately the food supplies available per person today. This means that people in many lands will still be suffering from malnutrition. To double the world's food supplies in 40 years, it will be necessary not only to use the most efficient agricultural methods in all parts of the world, but also to greatly increase the land under cultivation. Using present practices it is inevitable that more grain and less meat be eaten. It is doubtful if even the best agricultural practices now used will be able to sustain adequately the world's population if its rapid expansion continues even 20 years from now. Furthermore, there are physical limits to present agricultural practices.

636-73
FIVE IMPORTANT FLAVORS AND THEIR USES.
Givaudan Flavor 3: 5-6,8. 1971.
308.8 G44
Flavorings, Food additives.
Abstract: History and use of vanilla, chocolate, strawberry, cherry, and raspberry, and their flavor imitators in foods and drugs.

637-73
FOUNTAIN OF LIFE AND HOPE (MOTION PICTURE) (SPANISH); PRODUCED BY THE PUERTO RICO DEPT. OF PUBLIC INSTRUCTION. (SPA)
Puerto Rico, Dept. of Public Instruction, Division of Community Education
San Juan, Dept. of Public Instruction 1 reel, 16mm, sd, col, 15 min. (in Spanish). [n.d.].
TX945.5.S35F6 FEN AV
History, Puerto Rico, School food service, School lunch programs.
Abstract: This film describes the history of the school lunch program in Puerto Rico, starting from its beginning and tracing its development to the present. The narration is in Spanish.

638-73
INTRODUCTION TO THE SEMINAR.
Lura M Odland, Eugene Dickey, M J Hitchcock
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 7-17. June 15/26, 1970.
LB3479.U5T4 FEN
Organization, Seminars.
Abstracts: School Food Service presented as evolving from 5 major recommendations of USDA Land-Grant College Task Force report. Subsequent action and Seminars reviewed.

639-73
THE PATENT OFFICE.
Stacy V Jones
New York, Praeger Publishers 234 p. 1971.
KF3120.J64 FEN
Careers, Federal government, History, Organization, Patents, Technology.
Abstract: The story of the U.S. Patent Office is here told from its beginnings in the late 1730s to the present. The book outlines the Office's organization and day-to-day operations and shows its place in the governmental structure. A number of actual patents, both practical and foolish, are described.

640-73
MODERN DAIRY PRODUCTS; COMPOSITION, FOOD VALUE, PROCESSING, CHEMISTRY, BACTERIOLOGY, TESTING, IMITATION DAIRY PRODUCTS.
Lincoln M Lampert
New York, Chemical Publishing Co. 418 p. 1970.
SF251.L3 FEN
Analytical methods, Food chemistry, Food composition, Food grades, Microbiology, Milk products, Nutrient values, Pasteurization, Synthetic foods.
Abstract: The general objectives of this book are to present reliable information, in a non-technical manner, on the composition, nutritive value, manufacture, chemistry, and bacteriology of milk and dairy products. Technical improvements and automation have continued uninterrupted during recent years. Economic factors, especially the impact of imitation and substitute products, have been felt throughout the dairy industry. Although they are not dairy products, the importance of imitation products is brought out in a chapter dealing with them. Many educational institutions place less importance upon the processing of dairy products than upon food technology in general. Workers in the dairy industry often acquire their knowledge by experience and on-the-job training. This book is

641-73
written to introduce these employees to the broad aspects of the dairy industry and the possibilities of bringing in new techniques.

641-73
LETTUCE--THE SALAD STAPLE.
Sch Foodserv J 26 (3): 19-20. Mar 1972.
389.8 SCH6
Food preparation, Food storage, Lettuce, Salads.
Abstract: Varieties, shipping, storage, and use of lettuce.

642-73
THE HOTEL AND RESTAURANT BUSINESS.
Donald E Lundberg
Chicago, Institutions Magazine/Volume Feeding Management 301 p. illus. 1970.
TX911.L785 FGN
Commercial food service, Economics, Equipment, History, Hotels, Restaurants.
Abstract: This book describes the entire field of hotel and restaurant administration--giving historical background as well as present-day operations. Food service institutions (schools, colleges, hospitals, nursing homes) are also discussed within the purview of the broader field of hotel and restaurant management. The art of dealing with the public is given special stress.

643-73
THE WORLD OF FOOD.
Eva Medved
Lexington, Mass., Ginn 540 p. illus. 1970.
TX663.M4 FGN
Cooking instruction, Employment opportunities, Food preservation, Food service occupations, Foods instruction, Menu planning, Secondary education, Textbooks.
Abstract: This book is a beginning foods text which provides an overview of foods today with a glimpse of foods for the future. Its purpose is to broaden understanding of food in all of its aspects, strengthen management practices relevant to food sources, and develop cookery skills and techniques. Skills taught include (1) the application of basic principles of cookery in the preparation of food products, (2) the use of standard products for evaluation of other foods and convenience items, (3) the evaluation of various forms of food, including convenience items, to make the best selection for each situation, (4) the use of tools of cookery to promote efficiency, preservation of the tool, and avoidance of waste, (5) the understanding of cookery terms and their application to achieve the best result when foods are prepared, (6) the use of recipes to produce high quality products, (7) the coordination of preparation techniques with time schedules to produce satisfying meals appropriately served, (8) the identification of nutrients according to their richest food sources and their specific purposes for the body.

644-73
HELLO U.S.A: A STORY OF DAIRYING IN THE UNITED STATES.
National Dairy Council
Mildred Celia Letton
Chicago, Ill. 28 p. illus. 1968.
SF241.N3 FGN
Agriculture, Animal sources of food, Elementary education, Foods instruction, History, Milk.
Revised.
Abstract: A boy goes to the state fair with his Uncle and there he meets a young dairy farmer who explains dairying to him and invites him to visit his farm. A history of dairy farming is also included.

645-73
EDUCATION IN THE STATES: NATIONWIDE DEVELOPMENT SINCE 1900.
National Education Association of the United States
Edgar Fuller, Jim B Pearson
Washington, D.C. 763 p. 1969.
LA209.N3 FGN
Administration, Administration policies, Education, Educational administration, Educational finance, School food service, State government.
Abstract: "Education in the States: Nationwide Development Since 1900" is the second volume of the report compiled by the Council of Chief State School Officers. It deals on a nationwide basis with 16 areas of educational concern to all states. The authors examine the historical development, existing situation, and likely future directions of the basic organization and financing of public education; curriculum and supporting areas related to instruction; Federal participation in education; and relationships between state departments of education, the teaching profession, institutions of higher education, and the general public.

646-73
THE NEW ERA IN NUTRITION.
Carter F Emise
In Proceedings of the Nutrition Education Seminar.
Florida Agricultural and Mechanical Univ., 1971 p 51-59.
July 19/28, 1971.
LB3479.U5 FGN
History, Nutrition education, School food service.
Abstract: This keynote address deals with the importance of nutrition and nutrition education from an historical perspective. Scientific progress has fostered a whole new and rapidly moving era in nutrition, and school food service directors are urged to accept the challenges of this new era.

647-73
NOTEBOOK ON SOY: FLORIDA'S QUESTIONS ON SOY.
Sch Foodserv J 26 (7): 84. Jul/Aug 1972.
389.8 SCH6
Fortification agents, School food service, Soybean products, Textured vegetable proteins.
Abstract: From December 1971 issue of School Food in Florida, in which Jean Kendrick answered questions concerning textured vegetable proteins in school food service, which are herein extracted and revised.

648-73
NOTEBOOK ON SOY: TEXTURED VEGETABLE PROTEIN.
Sch Foodserv J 26 (7): 51. Jul/Aug 1972.
389.8 SCH6
Soybean products, Textured vegetable proteins.
Abstract: Introduction to a series of articles on textured vegetable proteins.

649-73
NOTEBOOK ON SOY: WHATS AND WHYS OF TEXTURED VEGETABLE PROTEIN.
Sch Foodserv J 26 (7): 64,66-68. Jul/Aug 1972.
389.8 SCH6
School lunch programs, Textured vegetable proteins.
Abstract: Answers to questions most frequently asked by school food service personnel concerning textured vegetable protein and its uses in school lunches.

650-73
NOTES ON THE HISTORY OF NUTRITION IN AMERICA.
Charles Glen King
J Am Diet Assoc 56 (3): 188-190. Mar 1970.
389.8 AM34
Food technology, History, Nutrition, Research.
Abstract: The author briefly sketches the history of American nutrition research, touching on the problems, particularly financial problems, faced by early researchers. He sees future nutrition research focused on specific targets: (a) the development of high quality protein foods to meet the needs of underdeveloped nations; and (b) the problem of meeting all nutritional requirements without an excess of calories.

651-73
OUR DAILY BREAD.
Earl L Butz
J Am Diet Assoc 56 (2): 107-110. Feb 1970.
389.8 AM34
Agriculture, Food economics and consumption, Food supply.
Abstract: The author begins by contrasting the relative efficiency of American agriculture with the relative inefficiency of Russian agriculture, concluding that "there can be little doubt concerning the ultimate outcome of the struggle between our two systems." He further contrasts American food excesses and the food shortages of underdeveloped nations, foreseeing little likelihood that the food-short countries will be able to feed themselves in the near future, since "one cannot quickly overcome obstacles to progress inherent in general illiteracy, widespread poverty, deep-rooted superstition, religious and social taboos, capital starvation, state socialism, and official harassment of private entrepreneurs." He asks whether it will be possible to feed the six billion people anticipated by the year 2000, and answers "obviously, they will be fed. Otherwise they wouldn't be living.".

652-73
OVERCOMING WORLD HUNGER.
Clifford M Hardin
Englewood Cliffs, N.J., Prentice-Hall 177 p. 1969.
HD9000.5.09 FGN
Developing nations, Food economics and consumption, Food supply, Hunger, Malnutrition, Population growth.
Abstract: This volume is a collection of writings on worldwide food and nutritional problems. It explains the reform of economic, social, and political institutions necessary to total economic development of poorer nations.

653-73
PEANUTS: THE FIRST SNACK FOOD.
Givaudan Flavor 4: 1,3-4,8. 1971.
308.8 G44
History, Nutrient values, Peanuts, Processed foods, Snacks.
Abstract: History, statistics, growth, processing, nutritive value of peanut products is given.

654-73
THE PERFECT PRUNE: A 1970 MARKET REPORT.
Food Serv 32 (12): 15-16, 57. Dec 1970.
389.2938 F732
Fruits, Marketing, Prunes.
Abstract: The new pitted and diced California prunes offer great convenience and generally can be used cooked or uncooked. Purchasing information is given on the different types of pitted prunes (for use as ingredient, as garnish, and as cooked fruit) and canned prunes (regular, nectarized, and moist pack). Diced prunes are offered with a dextrose coating to eliminate stickiness; they are processed without potassium sorbate so that they will not slow the fermenting process when used in bakery products calling for fermentation. For large orders, the coating can be changed to starch, vegetable oil, or plain sugar rather than dextrose. Flavorings, such as ora-

nge and cinnamon, can be incorporated. Preparation tips for prunes are given. Recipes are available for frozen ribbon pie, gala garnishes, prune pound cake, trio tarts, and classic compote.

655-73
BREAD SCIENCE AND TECHNOLOGY.
Yeshajahu Pomeranz, J A Shellenberger
Westport, Conn., AVI 262 p. 1971.
TX769.P6 F&N
Baking, Breads, Palatability ratings, Recipes, Technology.
Abstract: This book is about the long history and art of of breadmaking and its universality. The authors have collective experience with bread production as practiced many places in the world, and their discussions on the history of baking, baking research, and rapidly developing changes in baking technology are important parts of this book. Considerations of the history of breadmaking, past and present baking procedures, and bread types around the world with modern concepts of baking technology, nutrition, and cereal science are combined to present an old subject developed on a worldwide basis and related to present day technology.

656-73
THE SCIENCE OF MEAT AND MEAT PRODUCTS. 2d ed.
J F Price, B S Schweigert
San Francisco, W.H. Freeman 660 p. illus. 1971.
TX556.M4P7 F&N
Food chemistry, Food preservation, Food processing, Food science, Meat, Microbiology, Nutrient values, Palatability ratings.
Abstract: This book is a collection of articles on the meat industry. The first section deals with the basic science of meat: the structure and chemistry of animal tissues, muscle function and post-mortem changes, and the microbiology, nutritional content, and palatability of meat. The second section deals with meat processing: the characteristics of muscle as food, meat preservation, cured meats, sausage products, packaging, by-products, and sanitary control.

657-73
PUDDINGS AND OTHER DELICIOUS THINGS.
Givaudan Flavor 3: 5-6,8. 1972.
308.8 G44
Apples, Desserts, Flavorings, Gelatin, History, Pies, Popcorn, Puddings, Pumpkins.
Abstract: History of various desserts, and use of flavorings in puddings and gelatin desserts.

658-73
REVIEW OF BASIC NUTRITION CONCEPTS.
G Lynn Brinkman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 18-21. July 12/24, 1971.
LB3479.U5P4 F&N
History, Nutrition.
Abstract: This paper presents an historical review of basic nutrition concepts, nutrition survey methods and the nutrients required for good health. Incomplete results of the National Nutrition Survey are included.

659-73
A SENSATIONAL SAUSAGE SYSTEM THAT SELLS.
Food Serv 34 (2): 34-44. Feb 1972.
389.2538 F732
Guides, Meat, Sausage, Vocabulary.
Abstract: The meat industry generally considers the term "sausage" to encompass meat products in which beef, pork, veal and lamb, individually or in combination, have been (1) comminuted, generally by grinding or chopping; (2) seasoned with a variety of spices; and (3) often smoked and/or cooked. If at least two of these "procedures" have been performed, it is considered "sausage." Frequently the product is contained in a natural or artificial casing. This guide describes the different types of sausage suitable for breakfast, lunch, and dinner. Fresh smoked, cooked smoke, dry, and ready to serve sausages are included.

660-73
THE SHADY, SAUCY TOMATO.
Givaudan Flavor 3: 1-4. 1972.
308.8 G44
Flavorings, Food additives, Food preparation, History, Tomatoes.
Abstract: History and use of tomatoes and artificial tomato flavorings.

661-73
SIXTY HAMBURGERS LATER...NEWSPAPERMAN RESEARCHES AMERICA'S FAVORITE FOOD.
D DeJean
Cooking for Profit 40 (246): 48-49,59. June 1971.
TX901.C6
Food quality, Food service industry, Hamburgers.
Abstract: An amusing article, reprinted from the Louisville Times, telling the history of the hamburger and the development of the hamburger industry.

662-73
POTATOES: PRODUCTION, STORING, PROCESSING.
Ora Smith
Westport, Conn., AVI 642 p. illus. 1968.
SB211.P8S6 F&N
Agriculture, Food processing, Food storage, Potatoes, Root, tuber and bulb vegetables.
Abstract: This book is a review of the pertinent potato literature, summarizing the modern contributions in this field as they are related to the potato industry in America. The author summarizes the more important recent findings of research workers in all parts of the world. The material has been assembled in such form as to be of special benefit to, and use as a reference book by graduate students, teachers and investigators in this field.

663-73
A SPLIT PEA SPECIAL: A 1970 MARKET REPORT.
Food Serv 32 (12): 18-20. Dec 1970.
389.2538 F732
Nutrient values, Peas, Pod vegetables, Soups.
Abstract: Dried peas were among the earliest convenience foods. The split pea soup made from them is a popular product throughout the world. U.S. production of dry peas is concentrated in northern Idaho and eastern Washington State. Data on packaged sizes of peas and nutrient content are presented.

664-73
TRENDS IN THE U.S. MEAT ECONOMY.
M J Daly
Food Technol 25 (8): 68, 70-71. Aug 1971.
389.8 F7398
Agricultural development, Animal fats, Animal sources of food, Consumer economics, Meat, Merchandising.
Abstract: This paper discusses how the U.S. meat industry has been affected by developments in raw materials, transportation, consumption patterns, merchandising techniques, technological advances, the saturated fat controversy, and the application of the "materials" concept to food.

665-73
NATIONAL SCHOOL LUNCH PROGRAM: 25 YEARS OF PROGRESS.
U.S., Food and Nutrition Service
Washington, D.C. unp. 1971.
LB3475.U526 F&N (U.S. Food and Nutrition Service. PA-750)
Food economics and consumption, History, National School Lunch Program, Statistical data, Student participation.
Abstract: This brief history of the National School Lunch Program includes a summary of significant statistics broken down by year and by state. Recent developments are mentioned briefly.

666-73
DRY ONIONS: FRUIT & VEGETABLE FACTS & POINTERS.
United Fresh Fruit and Vegetable Association
R A Seelig
Washington, D.C. 22 p. illus. 1970.
HD9235.O6U5 F&N (United Fresh Fruit and Vegetable Association. Fruit and vegetable facts and pointers)
Agriculture, Food habits, History, Marketing, Nutrient values, Onions, Root, tuber and bulb vegetables, Vegetables.
Revised.
Extract: This report deals with marketing of dry onions in fresh form and with related subjects: botany, geography and climate, history, onion tales, uses, foreign trade, production and value, per capita consumption, prices, marketing season, sources of supply, grades, quality as seen by consumers, varieties, growing, harvesting, curing, storage, market diseases, containers and packing, transportation, retailing, selling words and phrases, composition and nutritive value, and references.

667-73
BYPRODUCTS FROM MILK. 2d ed.
Byron H Webb, Earl O Whittier
Westport, Conn., AVI 428 p. 1970.
TX377.W4 F&N
Baked goods, Cheese, Milk products, Nutrient values, Processed foods.
Abstract: In the processing of milk there is the problem of utilization of byproducts and surpluses. This book has been written with the purpose of assembling in one volume the methods of utilization of dairy byproducts. Most of the processes described are in commercial operation. A few procedures have been outlined which, though not yet commercialized, seem to the authors to offer promise of practical use, at least in principle, even if not precisely as presented. Some procedures for utilization of milk fat have been included as have chapters on the nutritional characteristics of milk components and on the disposal of dairy wastes. Theoretical discussions have been included to aid in the understanding of the principles on which the manufacturing procedures are based. The references at the end of each chapter have been selected as those furnishing the most adequate information on the principles and procedures presented. The writing is directed mainly to engineers, managers, supervisors, and operators of plants processing milk and of plants manufacturing foods containing milk components.

668-73
PEANUTS: PRODUCTION, PROCESSING, PRODUCTS. 2d ed.
Jasper Guy Woodroff
Westport, Conn., AVI 330 p. illus. 1973.

669-73

SB351.P4W6 FEN
Agriculture, Food processing, Food technology, History, Peanut oil, Peanuts.
Abstract: Hardly a month passes without the announcement of a new use of peanuts as a food item. These range from confections, bakery products, peanut flour, peanut milk, peanuts in breakfast cereals to such things as peanut protein, polyunsaturated peanut fats, peanut lipiprotein, and so on. This book is all about the peanut - its history, culture, processing, composition, and nutritive value. Special chapters are included on peanut butter, salted peanuts, peanut confections, peanut oil, and technological developments in peanut uses.

669-73
WORLD FOOD AND POPULATION PROBLEMS: SOME POSSIBLE SOLUTIONS.
S S Kharbas, D K Salunkhe
Food Technol 26 (4): 148-149, 152, 154, 156-159. Apr 1972.
389.8 F7398
Agricultural development, Deficiency diseases and disorders, Food consumption, Food delivery, Food programs, Food supply, Food technology, Malnutrition, Overpopulation.
Abstract: This article presents some possible solutions to the world food shortage problem, including increasing the food supply, decreasing the population growth, and improving the economic situation in the developing countries.

## Food Standards and Legislation

670-73
A.D.A. SUPPORTS SCHOOL FOOD SERVICE IN TESTIMONY BEFORE CONGRESSIONAL COMMITTEES.
Josephine Martin
J Am Diet Assoc 59 (3): 246-248. Sept 1971.
389.8 AM34
Administration policies, American Dietetic Association, Free lunches, School breakfast programs, School food service.
Extract: On June 8, Josephine Martin, Administrator, School Food Service Program of the Georgia Department of Education, Atlanta, appeared before the Subcommittee on Agricultural Research and General Legislation of the Senate Committee on Agriculture and Forestry testifying in behalf of the American Dietetic Association in support of S.-1919, "to amend the Child Nutrition Act of 1966 to make the School Breakfast Program permanent, and for other purposes" and H.R.-5257, "to amend the National School Lunch Act, as amended, to provide funds and authorities to the Department of Agriculture for the purpose of providing free or reduced-price meals to needy children.".

671-73
A.D.A. TESTIMONY ON SCHOOL LUNCH BEFORE HOUSE OF REPRESENTATIVES' COMMITTEE.
Frances E Fischer
J Am Diet Assoc 59 (3): 249-250. Sept 1971.
389.8 AM34
Administration policies, American Dietetic Association, Free lunches, Nutrition education, School lunch programs.
Abstract: Testimony in behalf of the American Dietetic Association was given by Frances E. Fischer on June 22 before the General Subcommittee on Education of the U.S. House of Representatives' Committee on Education and Labor. Miss Fischer submitted, for the record, a policy statement which stated in part: I. Nutritionally adequate food should be available for all individuals and families; II. Nutrition service under the supervision of qualified nutrition personnel should be a component of all health and health related programs and should be designed to reach the total population with priority to nutritionally vulnerable groups; and III. Nutrition education should be available to all individuals and families and, in schools, should be a basic curriculum requirement. School feeding programs in which there is continued application of current nutrition knowledge and coordination with nutrition education in the classroom should be available to all children.

672-73
THE BIG DEBATE: SHOULD FF BE FORTIFIED?
Arnie Katz
Quick Frozen Foods 35 (1): 54-55. Aug 1972.
389.8 Q4
Food analysis, Food and Drug Administration, Food standards and legislation, Food technology, Fortification, Frozen foods, Nutrients.
Abstract: The Food and Drug Administration has set up proposed regulations governing the nutritional content of processed food items. Many frozen food manufacturers are investigating the feasibility of bolstering the nutritional content of their foods. This article discusses frozen food fortification in light of the government's proposed regulations.

673-73
PROCEEDINGS OF THE PACKAGING LEGISLATION AND REGULATIONS: CUURRENT STATUS AND FUTURE PROSPECTS.
California, University, Food Protection and Toxicology Center Davis, Calif. 93 p. 1972.
TP373.C3 FEN
Food packaging, Food standards and legislation, Labeling, Seminars.
Abstract: This booklet contains the proceedings of seminar of government, industry, and education professionals. The collection of papers and speeches scrutinizes the five-year-old Fair Packaging and Labeling Act, reviewing FPLA's past and addressing current and future problems such as nutrition labeling, open dating, and unit pricing.

674-73
CAPITOL ACTION: HOW A BILL BECOMES A LAW. PART 1.
Sch Foodserv J 27 (1): 17-19. Jan 1973.
389.8 SCH6
Laws, Legislation.
Abstract: A diagramatic and textual review of steps by which federal government proceeds to enact a law.

675-73
CAPITOL ACTION: INS AND OUTS OF LEGISLATION. 2.
Sch Foodserv J 27 (2): 61-62,64-65,67. Feb 1973.
389.8 SCH6
Laws, Legislation.
Abstract: Explains terms heard in connection with the federal legislative process, and shows the correct way to write a letter to various members of the Congress, and other government officials. This is the second of a two-par t series.

676-73
CHALLENGE TO THE SEMINAR.
John Perryman
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 11-15. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Federal programs, School food service.
Abstract: Review of Federal Programs legislation on School Food Service.

677-73
CHANGES IN THE LAW AND NEW LEGISLATION---WHAT IT MEANS.
John C Stalker
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 24-44. July 12/24, 1970.
LB3479.U5M3 FEN
Financial support, Free lunches, Laws, Legislation, School lunch programs.
Abstract: The speaker opened by discussing Public Law 91-248, covering "some of the things which this law does in amending the three basic laws under which we now operate--the National School Lunch Program, the Child Nutrition Act, and the Special Food Service Program for Children." he concluded with a discussion on the school lunch budget and the congressional attitude towards the budget.

678-73
A COMMENTARY ON THE NEW F.D.A. NUTRITION LABELING REGULATIONS.
Paul A Lachance
Nutr Today 8 (1): 18-22. Jan/Feb 1973.
RA784.N8
Food and Drug Administration, Food standards and legislation, Labeling, Nutrient values.
Abstract: The author interprets and comments on the FDA nutrition labeling regulations, which he characterizes as "an extensive potpourri of interwoven proposals, tentative orders, and firm regulations." He concludes that "the regulations are not perfect. Only time will reveal their flaws. The effort does, however, show the application of a great deal of patient work and wisdom.".

679-73
CONFUSING LAWS COMPLICATE MARKETING PICTURE FOR NEW PRODUCTS.
Kenneth E Mulford
Food Prod Dev 6(6): 102-106. Oct 1972.
HD9000.1.F64
Food additives, Food standards and legislation, Marketing, New products.
Abstract: This article enumerates and elucidates some of the laws effecting food additives and the introduction of new food products.

680-73
THE DEVELOPMENT OF A NATIONAL NUTRITION POLICY.
D Mark Hegsted
J Am Diet Assoc 62 (4): 394-398. Apr 1973.
389.8 AM34
Administration policies, Federal government, Fortification agents, Labeling, Nutrition, Nutrition education.
Abstract: A national nutrition policy for the U.S. must assure that every American receives an optimal diet. What is implied in working toward this goal? Certainly, income adequate to buy essential food is needed. But, for proper disposal of income, a major program in nutrition education needs to be mounted. Problems of labeling remain, even with the FDA'3S recently announced nutrition labeling regulations. There are also problems of food fortification to provide the necessary professional inputs in formulating a national nutrition policy, the

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various professional societies in the field need a unified voice. Thus, formation of a consortium of professional societies is proposed.

681-73
EMPHASIZE PRODUCT IDENTITY ON LABELS.
Leonard A Ciani
Food Prod Dev 5 (6): 84. Oct 1971.
HD9000.1.F64
Cheese, Food and Drug Administration, Labeling, Merchandising.
Abstract: This article discusses FDA's effort to bring about cleaner and more obvious differentiation between the labeling of pasteurized process cheese and pasteurized process cheese food.

682-73
FDA SEEKS SIMPLE, FAST MICROBIOLOGICAL CONTROLS.
Joseph C Olson
Food Prod Dev 5 (6): 108-114. Oct 1971.
HD9000.1.F64
Analytical methods, Food and Drug Administration, Food standards and legislation, Microbial contaminants, Microbiology.
Abstract: The FDA is attempting to develop microbiological criteria for foods. The standards presently used specify microbial limits which, when coupled with plant inspection showing substantial unsanitary conditions, provide a basis for subsequent actions. This article reports on new development efforts.

683-73
FDA'S QUALITY ASSURANCE PROGRAMS--TOOLS FOR COMPLIANCE.
F C Majorack
Food Technol 25 (10): 38-40, 42. Oct 1971.
389.8 F7398
Consumer protection, Food and Drug Administration, Food industry, Food quality, Food standards and legislation.
Abstract: The FDA uses a variety of tools in executing its compliance mission. The Cooperative Quality Assurance Program is one of the tools. It is the umbrella program under which fall the two existing quality assurance projects, the Quality Systems Development Project. These projects are described in detail in this article.

684-73
FF PACKERS UNDER THE GUN TO MEET NUTRITIONAL LABELING DEADLINE.
Quick Frozen Foods 35 (8): 18. Mar 1973.
389.8 Q4
Food standards and legislation, Frozen foods, Labeling, Nutrient values.
Abstract: At the time of this article, frozen food packers only had 22 months to use up labels and packaging that did not meet the new nutritional labeling regulations promulgated by the Food and Drug Administration. The principle labeling regulations applicable to frozen food processors are enumerated in the article.

685-73
FOOD LABELING REGULATIONS.
Nutr Today 8 (1): 14-15. Jan/Feb 1973.
RA784.N8
Food and Drug Administration, Food standards and legislation, Labeling, Nutrient values.
Abstract: This is the official summary of the regulations published in the Federal register, January 19, 1973. The regulations cover nutrition labeling. Food label information; labeling for cholesterol, fats, and fatty acids; special dietary use label statements; definition, identity, and labeling of vitamins and minerals; standardized food labeling; labeling of flavors and spices; exemptions from labeling; imitation foods; mellorine and parevine; label declaration of ingredients in standardized foods; and prospective requirements for manufacturers, packers, and distributors of foods.

686-73
FORUM: VOLUNTARY FOOD STANDARDS.
A M Nagel
Food Technol 26 (11): 57-64. Nov 1972.
389.8 F7398
Consumer economics, Consumer education, Food standards and legislation.
Abstract: The forum on voluntary food standards at the 1972 IFT annual meeting presented speakers who discussed the consumer view of voluntary food standards; international voluntary standards; voluntary vs mandatory standards; and consensus standards mechanisms. This forum summarizes these papers.

687-73
FROZEN DINNER NUTRITIONAL CONTENTS EQUATED WITH GOVERNMENT GUIDELINES.
Quick Frozen Foods 34 (7): 42-43, 55. Feb 1972.
389.8 Q4
Convenience foods, Food composition, Food standards and legislation, Frozen foods, Nutrients.
Abstract: This article points out that the popular 3-course frozen dinners are not adequately covered by proposed federal standards for nutritional content. Processers are not sure how the rule will apply to their products, especially since many such dinners do not conform to the definition of the dinner as containing "a protein source, a potato, rice, or cereal-based item, and a vegetable." Also, frozen dinners are not necessarily eaten as a complete meal in themselves. The article calls for clearer federal policy in this area.

688-73
FROZEN FOOD STANDARDS AND REGULATIONS--AN INDUSTRY VIEW.
C Gascoigne
Food Technol 25 (5): 68, 70, 72. May 1971.
389.8 F7398
Food preservation, Food standards and legislation, Freezing, Frozen foods, Labeling.
Abstract: During the last decade the development of new products, processes and markets in the frozen food industry has been accompanied by an increased emphasis on standards. Industry generally supports meaningful frozen food handling and storage regulations, but is opposed to date marking and defrost indicators. Product condition should be the primary consideration in food handling judgements. Future standards must not only protect the consumer, but also protect thu industry.

689-73
THE GOVERNMENT'S ROLE IN QUALITY ASSURANCE.
Richard E Lyng
Food Technol 24 (10): 52, 54. Oct 1970.
389.8 F7398
Consumer education, Consumer protection, Food and Drug Administration, Food quality, Food standards and legislation, U.S. Dept. of Agriculture.
Abstract: The government's role in food quality assurance is stimulated by the needs, demands and wishes of the consumer, and it is established by law. Many agencies are involved in food protection. Even though the two agencies having the major burden in food protection--FDA and USDA--HAVE expanded their activities rapidly in the past 10 years, consumor groups are calling for more laws and regulations. The author proposes that future government responsibilities in consumer-protection be based on the principle of cost versus risk. He calls for a much greater dependence on the food industry's own quality control system, and asks the cooperation of industry food technologists in establishing a sound scientific basis for quality assurance.

690-73
THE CASE AGAINST HUNGER; A DEMAND FOR A NATIONAL POLICY.
Ernest F Hollings
New York, Cowles 276 p. 1970.
HD9006.H58 F&N
Administration policies, Deficiency diseases and disorders, Federal government, Food economics and consumption, Hunger, Malnutrition, Mental development.
Abstract: This study of the causes and effects of hunger in America shows how the belief that the hungry are responsible for their own poverty has led to widespread indifference, and how government red tape has hampered efforts to alleviate hunger. It concludes with a detailed plan to eliminate hunger.

691-73
IFEC TACKLES NUTRITION LABELING.
Sch Foodserv J 26 (10): 61-62. Nov/Dec 1972.
389.8 SCH6
Food service industry, Nutritional labeling.
Abstract: Food and Drug Administration and IFEC (Institutional Food Editorial Council) tackle the nutritional labeling problems of the food service industry.

692-73
AN INDUSTRIAL VIEW OF NUTRITIONAL LABELING AND NUTRITION EDUCATION.
E R Wedral
Food And Nutr News 44 (3/4): 1,4. Dec/Jan 1972/1973.
389.8 F7332
Costs, Energy, Food preferences, Food preservation, Food processing, Food service industry, Food standards and legislation, Labeling, Nutrition education.
Abstract: The food industry is committed to labeling. The question is how. Food processors feel needs vary from those suggested by food fabricators. How should energy content of food be indicated? A survey indicates that the consumer is interested in nutritional labeling, but does not use it, and continues to make his choice primarily of taste and price.

693-73
INGREDIENT LABELING.
H W Howard
Food Technol 25 (5): 18, 19, 20. May 1971.
389.8 F7398
Consumer education, Food standards and legislation, Labeling.
Abstract: The demand for more informative labeling of foods is increasing. Neither quantitative listing nor qualitative listing alone will provide the consumer with the understanding of what she is buying. An intensive program of consumer education integrated with more informative labeling is necessary. The food technologist has an important role in assuring that the regulations adopted for ingredient labeling are sound, feasible, and intelligible to the consumer.

694-73
LABELLING STANDARDS AND SOME USES OF MEAT ANALOGS IN NEW MEAT PRODUCTS.
Richard H Alsmeyer
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 276-281. July 12/24, 1970.
LB3479.U5M3 F&N
Meat, Meat specifications, Poultry.
Abstracts: Meat and poultry plus analog situation is presented as it has been affected by new labelling and product standa-

rds.

695-73
LEGAL DEVELOPMENTS: FDA RELEASES LABELING REGULATIONS.
Food Prod Dev 7(1): 10-15. Feb 1973.
HD9000.1.F64
Food analysis, Food and Drug Administration, Food standards and legislation, Labeling, Minerals, Proteins, Recommended Dietary Allowances, Vitamins.
Abstract: This article provides definitions and explanations of the new FDA labeling regulations as regards servings, proteins, vitamins, minerals, compliance, testing, nutritional claims, health foods, special dietary foods, imitation foods, ingredient listing, cholesterol, fat, and fatty acid.

696-73
LEGAL REQUIREMENTS FOR FOOD SAFETY.
Curtis R Joiner
Cornell Hotel And Restaurant Admin Quarterly 13 (1): 33-36. May 1972.
TX901.C67
Additives and adulterants, Consumer protection, Ecology, Food additives, Food sanitation, Food standards and legislation, Microbial contaminants, Safety.
Abstract: Future food regulations can be predicted by studying present-day controls and trends. This article discusses the major hazards likely to be found in foods and the sections of the Food, Drug and Cosmetic Act that deal with them: microbiological hazards, fungi toxins, environmental contamination, and food additives.

697-73
MEAL REQUIREMENTS FOR LUNCH PROGRAMS OFFER FLEXIBILITY.
M A Moss, B M Sheehan
Sch Lunch J 25 (4): 50-51, 54. Apr 1971.
389.8 SCH6
Food standards and legislation, Menu design, School food service, School lunch programs, Type A lunch.
Abstract: USDA interprets its school lunch regulations, from Section 210.10, "How do you sell the Type A lunch?": free choice, nutrients required, portion adjustment, engineered foods and many other points are covered.

698-73
MEAT EVALUATION HANDBOOK.
National Live Stock and Meat Board
Chicago, Ill. 70 p. illus. 1969.
TX373.N3 F6M
Beef, Evaluation, Food grades, Food quality, Guides, Lamb, Meat, Pork.
Abstract: This booklet is designed to provide information about characteristics of various meats, the qualities sought in the evaluation of meat, and the nomenclature used in the meat industry. The three animal meats analyzed are beef, lamb, and pork.

699-73
NUTRIENT LABELING....PURPOSE AND APPROACH.
H E Bauman
Food Technol 25 (6): 47, 48, 49. Jun 1971.
389.8 F7398
Food standards and legislation, Labeling, Nutrient content determination, Nutrient values.
Abstract: With increases in population, nutrient production must expand, and food faddists cannot be allowed to set policy for future food production. Consequently, better education of the consumer with regard to nutrition is necessary, and nutrient labeling is one means of accomplishing this. The purpose of nutrient labeling is to inform the consumer how much of what nutrients a food product contains. The current form of labeling doesn't mean much to the consumer because the terminology is foreign to her. To determine the wording to properly communicate with the average consumer with little nutrition education will require consumer testing of proposed labeling systems. FDA has requested that the Consumer Research Institute consumer test three labeling systems.

700-73
NUTRITION LABELING.
Margaret R Stewart
Nutr Program News 4 p. Jul/Aug 1972.
1.982 A2N955
Consumer education, Labeling, Recommended Dietary Allowances.
Abstract: Preliminary research on proposed nutritional labeling formats was carried out through controlled testing, questionnaires, and in-store tests. It was found that most consumers liked and used nutritional labeling, that they were able to pick out the more nutritious products, and that their awareness and understanding of nutrition increased. Of the proposed labeling formats a numerical percentage format seemed slightly preferable. Eighty per cent of the sample in one study understood all the formats, while lower income participants found numerical or pictorial presentations more helpful than adjectives, and poorly educated participants like percentages but found adjectives confusing and pictures silly.

701-73
NUTRITION LABELING--MORE INFORMATION TO HELP THE CONSUMER SELECT FOODS.
B Peterkin
Family Econ Review ARS 62-5: 6-8. Sep 1972.
A321.9 R31
Consumer education, Food selection, Food service industry, Labeling, Nutrient values.
Abstract: If food manufacturers label foods for their nutrient content, as proposed in a new Food and Drug Administration program, the consumer could learn the nutritive value of a serving of food contained in a package or can by reading the label.

702-73
NUTRITION LABELING: MORE INFORMATION TO HELP THE CONSUMER SELECT FOODS.
Betty Peterkin
Family Econ Review 6-8. Sep 1972.
A321.9 R31
Consumer education, Consumer protection, Food and Drug Administration, Labeling, Nutrient content determination, Nutrient values, Recommended Dietary Allowances.
Abstract: A controversy has been raging among food producers over what and how to label their products to accurately show nutritional content. This article makes some suggestions for accurate labeling.

703-73
NUTRITION NOTES: THE NUTRIENT LABELING DILEMMA.
Food Prod Dev 5 (3): 95. May 1971.
HD9000.1.F64
Consumer education, Food composition (A.P.), Food groups, Food processing, Food standards and legislation, Labeling.
Abstract: This article deals with two topics. The first, having to do with labeling, discusses the impending FDA nutritional guidelines and how they, coupled wth consumer demands for full ingredient disclosure, will affect the marketing of products. The second topic deals with the four basic food groups and whether or not they have become obsolete, given the fact that ingredient labeling will carry much chemical and nutrient information about food that is not readily recognizable as belonging to one of these four groups.

704-73
NUTRITIONAL GUIDELINES - THE HOW, THE WHY, AND THE WHEN.
James L Breeling
J Am Diet Assoc 59 (2): 102-105. Aug 1971.
389.8 AM34
Dietary standards, Food and Drug Administration, Food standards and legislation, Guidelines, Labeling, Nutrient values.
Abstract: Reports of inadequate nutrition in the U.S. population triggered a reassessment of the Food and Drug Administration's program of food standards and labeling. New guidelines to the nutritional quality of processed foods were proposed. The author discusses the rationale behind some of the proposed changes.

705-73
NUTRITIONAL GUIDELINES AND LABELING.
James D Grant
J Am Diet Assoc 60 (5): 381-383. May 1972.
389.8 AM34
Food and Drug Administration, Food packaging, Food standards and legislation, Labeling, Nutrient values, Recommended Dietary Allowances.
Abstract: In implementing recommendations of the White House Conference on Food, Nutrition, and Health, the Food and Drug Administration has adopted entirely new philosophies with respect to both content and labeling of processed foods. Development of the FDA's programs for nutritional guidelines and nutrient labeling are discussed in this article.

706-73
NUTRITIONAL GUIDELINES AND THE LABELING OF FOODS.
Judith A Cooke
J Am Diet Assoc 59 (2): 99-101. Aug 1971.
389.8 AM34
Dietary standards, Food and Drug Administration, Food standards and legislation, Guidelines, Labeling, Nutrient values, Nutrition education, Synthetic foods.
Abstract: The Food and Drug Administration proposal for revising its food labeling policies is described. With it, the author suggests that new nutritional guidelines by food class and nutritional labeling offer a first step in a badly needed, comprehensive nutrition education program for the populace. The problems to be faced in formulated guidelines for fabricated foods are also considered.

707-73
NUTRITIONAL LABELING: A NEED FOR CAUTION.
Food Prod Dev 5 (4): 6. Jun/Jul 1971.
HD9000.1.F64
Analytical methods, Consumer education, Food standards and legislation, Labeling, Nutrient content determination.
Abstract: The author feels that an overzealous response to nutrient labeling demands can lead to a nutritional "arms race" which will only penalize consumers and discredit the food standards. The growth of food technology has outstripped the growth of nutritional knowledge. This gap must be closed before nutritional labelling can be successful. At present accurate labelling would be burdensome to the food industry, since it would require considerable effort and cost for them to determine exactly what their products do contain. These costs would, of course, be passed on to the consumer.

708-73
NUTRITIVE LABELING.
M J Babcock
Food Technol 25 (11): 86-87. Nov 1971.
389.8 F7398
Food classification, Food standards and legislation, Formulated foods and specialized products, Nutrient values.
Extract: The article proposes a rating system for comparing nutritional value of enriched, fortified and fabricated foods with a familiar standard.

709-73
OBSERVATIONS: INDUSTRY COMMENTS ON NUTRITIONAL LABELING.
Food Prod Dev 6 (5): 6. Aug/Sept 1972.
HD9000.1.F64
Consumer education, Food and Drug Administration, Food standards and legislation, Labeling, Recommended Dietary Allowances.
Abstract: This editorial comments on the National Dairy Council's comments on the proposed federal guidelines for nutritional labeling. The NDC proposes establishment of a nutritional data bank to be operated by the FDA and which would provide meaningful nutritional labeling statements in the best interest of the consumer. The editorial quotes a series of remarks by Paul A. Lachance, critical of the whole proposed method of educating the consumer via the label. The editor advises extreme caution in implementing nutritional labeling, since so many sound thinkers have found so many flaws in the guidelines.

710-73
OBSERVATIONS: NUTRITIONAL LABELING, HOWEVER IMPERFECT, IS HERE.
Food Prod Dev 6(3): 6. May 1972.
HD9000.1.F64
Consumer economics, Consumer protection, Food and Drug Administration, Food composition (A.P.), Food standards and legislation, Labeling, Recommended Dietary Allowances.
Abstract: This editorial advises food manufacturers to respond to the FDA's request for help in defining the kings of proteins and fats used in foods and how such proteins and fats should be labeled on food packages for the benefit of the consumer. The FDA also requests suggestions on the issue of Recommended Dietary Allowances and their labeling.

711-73
OPEN DATING: THE KEY TO FRESH FOODS FOR CONSUMERS.
Frank Annunzio
Congr Record E 1766-1757. Mar 22, 1973.
J11.R4
Labeling, Legislation, Open dating.
Tear sheet.
Abstract: Rep. Annunzio has cosponsored H.R. 1654, the Open Dating Perishable Food Act, which would require that meaningful pull dates be included in the labeling of all foods, except for fresh fruits and vegetables, that are likely to spoil, or lose nutritive value or palatability as they age. In this statement, he describes the detailes and purposes of this act, and urges his colleagues to support it.

712-73
OTHER FEDERAL REGULATIONS AFFECTING FOOD PACKAGING.
Stanley Sacharow
Food Prod Dev 4(8): 48-50. Dec/Jan 1971.
HD9000.1.F64
Food packaging, Food standards and legislation, Laws, Nutritional labeling.
Abstract: The author describes several government food packaging regulations which he neglected to mention in a previous article. The color additive amendment is discussed, as well as the Federal Packaging and Labeling Act. Overlapping regulations of the FDA and the USDA are explained, and the procedure for gaining Federal approval for a new food packaging scheme is described.

713-73
PACKAGING AND LABELING - CURRENT TRENDS AND LEGALITIES.
Mary T O'Brien
Food Prod Dev 6(5): 60-61. Oct 1972.
HD9000.1.F64
Food packaging, Food standards and legislation, Labeling.
Abstract: This article reports on new packaging and labeling recommendations proposed by two groups in an effect to clarify labeling practices and the voluntary nutritional labeling scheme proposed by FDA. The two groups are a task force of the Grocery Manufacturers of America and a subcouncil of a Presidential Advisory Panel operating under Dept. of Commerce.

714-73
PHILOSOPHY AND GUIDELINES FOR NUTRITIONAL STANDARDS FOR PROCESSED FOODS.
Food Technol 25 (1): 36, 38. Jan 1971.
389.8 F7398
Convenience foods, Food processing, Food standards and legislation, Fortification agents, Labeling, Processed foods.
Abstract: Recent trends in food production, processing and consumption suggest that existing policies for ensuring nutritional adequacy of the food supply may no longer be as effective as desired. A critical review of these factors by a working group representing several countries and many disciplines has indicated that increasing emphasis must be placed on nutritional aspects of food standards. It recommended that: Nutrient content and safety considerations be given full consideration in the development of new varieties of plants and domestic animals; Nutrient content and safety be studied and properly monitored in the processing, distribution and storage of conventional foods; Enrichment of conventional foods be continued according to present policy to overcome specific nutritional deficiencies. Nutrient content of fabricated foods be related to their place in the diet; Nutrient content of foods that substitute for or simulate traditional foods be similar to that of the food they are intended to replace; and Fabricated foods used as meal replacements contain all the necessary nutrients in proportion to their caloric content.

715-73
POLICY STATEMENT OF THE AMERICAN DIETETIC ASSOCIATION ON NUTRITION LABELING.
American Dietetic Association
J Am Diet Assoc 60 (3): 223. Mar 1972.
389.8 AM34
Food packaging, Food standards and legislation, Labeling.
Abstract: The American Dietetic Association's policy with regard to labeling is as follows: Information on the label should include nutrients and ingredients for a designated size serving of the food: (1) calories, (2) protein, (3) fat, (4) available carbohydrate, and (5) other nutrients in amounts present, if 5 per cent or more of the Recommended Dietary Allowance. All the ingredients in the product should be listed on the label in descending order of the amount in the product. The common names of fats, oils, and starches and actual sweetening agents used in formulated foods should be listed. Manufacturers and processors should continue to expand and develop means of making available additional accurate information when requested by health professionals and other interested consumers.

716-73
POVERTY GUIDELINES ANNOUNCED.
Richard E Lyng, C M Hardin
Sch Lunch J 25 (i.e. 24, 9): 49. Oct 1970.
389.8 SCH6
Consumer economics, Low income groups, School lunch programs.
Abstract: Poverty guidelines announced by the Secretary of Agriculture and the Assistant Secretary of Agriculture effective Jan. 1, 1971, which affect serving of free or reduced cost lunch in schools receiving Federal school lunch cash.

717-73
PRODUCT DEVELOPMENT NEWS: DEL MONTE TO USE PROPOSED NUTRIENT LABELING, ESTIMATES COST FOR DATA AT $250,000.
Food Prod Dev 6(7): 8. Nov 1972.
HD9000.1.F64
Labeling, Nutrient values.
Abstract: The Del Monte Corporation has redesigned its labels to conform to proposed standards. Analyses of 120 basic products for 19 nutrients and caloric content were conducted at a cost of less than $2,000 a product. The nutritional values shown on the labels are averages of a representative sampling adjusted to reflect natural variation.

718-73
SOME CONSIDERATIONS FOR NUTRITIONAL LABELING.
Paul A Lachance
Food Prod Dev 6(7): 53-60. Nov 1973.
HD9000.1.F64 (Nutrition for food executives: second in a series)
Consumer education, Dietary standards, Food standards and legislation, History, Labeling, Nutrient values.
Abstract: The author provides a history of nutrient labeling and discusses the pros and cons. He presents a number of problems that need to be recognized and altered: first, the RDA for various age groups must be idealized to permit its use in labeling applicable to all consumers, pregnant and lactating women, and stressed individuals; secondly, the labeling program should consider the biological quality (utilizability) of a protein, since it is for all practical purposes unavailable in many food products; thirdly the labeling method should be compatible with menu planning on a nutrient standard basis, and lastly, the cost of nutritional labeling must be considered. Survey information indicates the cost is justified. A prefatory note discusses the pending "final" order for nutritional labeling.

719-73
SOUNDS FROM CAPITAL HILL: MORE REGULATION, MORE RESTRICTIONS.
Instit/vol Feeding 70 (7): 33-37. Apr 1, 1972.
TX820.I5
Advertising, Food guides, Food sanitation, Food standards and legislation, Labeling, Safety.
Abstract: This article is a summary and commentary on various bills before Congress and federal regulations dealing with labeling, food safety, advertising, crop bargaining, food guides, and state laws.

720-73
STANDARDS, LABELING, EDUCATION TO IMPROVE THE DIET.
Food Prod Dev 5(2): 64-65. Apr 1971.
HD9000.1.F64
Consumer education, Diet improvement, Food and Drug Administration, Food composition (A.P.), Food standards and legislation, Labeling.
Abstract: This article outlines three areas in which the FDA can operate to improve the diet of the U.S. population: (1) the establishment of nutritional quality standards for foods,

(2) the improvement of nutritional labeling in such a way as to provide ingredient information and at the same time educate the consumer as to the nutritional import of such ingredients, and (3) the expansion and modification of fortification standards so that fortified foods will be significantly different nutritionally from non-fortified foods, and so such foods will make up for present deficiencies in the daily American diet.

721-73
TWO NUTRITIONAL LABELING SYSTEMS.
M J Babcock, Margaret M Murphy
J Am Diet Assoc 62 (3): 155-161. Feb 1973.
389.8 AM34
Consumer economics, Food packaging, Food standards and legislation, Labeling, Marketing, Merchandising, Recommended Dietary Allowances, Surveys.
Abstract: The effectiveness of "food equivalent" (FE) labels (pie-chart graphs expressing nutritional values by comparison with reference foods) and labels listing eight nutrients as percentages of the Recommended Dietary Allowances per serving were compared in a market test. The FE labels were more effective in guiding typical consumers to buy the more nutritious foods. They would also be less costly to consumers. Interviews with 184 customers showed a seven-to-one preference for the FE label. Eighty-four per cent wanted nutritional labeling on all foods, but over half who examined the lists of nutrients said they were confusing or gave too much information.

722-73
H.R. 9098 - A BILL TO EXTEND AND AMEND CERTAIN PROVISIONS OF THE CHILD NUTRITION ACT AND OF THE NATIONAL SCHOOL LUNCH ACT: 92D CONGRESS, 1ST SESSION, 1971.
U.S., Congress, House
Washington, D.C. 3 p. 1971.
LB3479.U5 1971 9098
Disadvantaged youth, Federal government, Financial support, Institutional feeding, Laws, Legislation, School breakfast programs.
Abstract: This bill seeks to extend and amend the Child Nutrition Act of 1966 in regard to appropriations for breakfast programs, disbursements to schools, selection of schools for participation, and food service for children in service institutions.

723-73
PUBLIC LAW 91-248, 91ST CONGRESS, H.R. 515.
U.S., Congress, House
Washington, D.C. 7 p. 1970.
HD9000.7.U5 1970
Administration, Federal government, Free lunches, Laws, Legislation, National School Lunch Program, Nutrition education.
Extract: An act to amend the National School Lunch Act and the Child Nutrition Act of 1966 to clarify responsibilities related to providing free and reduced-price meals and preventing discrimination against children, to revise program matching requirements, to strengthen the nutrition training and education benefits of the programs, and otherwise to strengthen the food service programs for children in schools and service institutions.

724-73
H.R. 7934 - A BILL TO EXTEND AND AMEND THE CHILD NUTRITION ACT OF 1966.
U.S., Congress, House
Washington, D.C. 2 p. 1971.
LB3479.U5 1971 7934
Disadvantaged youth, Federal government, Financial support, Laws, Legislation, School breakfast programs.
Abstract: This bill seeks to extend and amend the Child Nutrition Act of 1966 in regard to appropriations for breakfast programs, disbursements to schools, and selection of schools for participation.

725-73
H.R. 1654 - A BILL TO AMEND THE FAIR PACKAGING AND LABELING ACT TO REQUIRE CERTAIN LABELING TO ASSIST THE CONSUMER: 93D CONGRESS, 1ST SESSION, 1973.
U.S., Congress, House
Washington, D.C. 11 p. 1973.
HD9000.7.U5 1973 1654
Food packaging, Food standards and legislation, Laws, Legislation.
Abstract: This bill amends the Fair Packaging and Labeling Act to require certain labeling to assist the consumer in purchases of packaged perishable or semiperishable foods.

726-73
CHILDREN'S FOOD SERVICE PROGRAMS - CONFERENCE REPORT: 91ST CONGRESS, 2ND SESSION, 1970, HOUSE REPORT NO. 91-1032.
U.S., Congress, House
Washington, D.C. 10 p. 1970.
LB3479.U5 1970 FS4
Child nutrition programs, Federal government, Financial support, Free lunches, Laws, Legislation, National School Lunch Program, Nutrition education.
Abstract: This is the report of the committee of conference on the disagreeing votes of the two Houses on the amendment of the Senate to the bill (H.R. 515) to amend the National School Lunch Act and the Child Nutrition Act of 1966 to clarify responsibilities related to providing free and reduced-price meals and preventing discrimination against children, to revise program matching requirements, to strengthen the nutrition training and education benefits of the programs, and otherwise to strengthen the food service programs for children in schools and service institutions.

727-73
HEARINGS, NINETY-SECOND CONGRESS, FIRST SESSION, ON NUTRITION AND HUMAN NEEDS: PART 6 - SUMMER FEEDING PROGRAM AND USDA DECISION TO WITHHOLD FUNDS FOR SECTION 32.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 232 p. 1971.
KF26.5.N8 1971 Pt 6 FEN
Administration policies, Disadvantaged youth, Federal government, Financial support, Hearings, History, Low income groups, Summer programs, Supplemental feeding programs.
Abstract: The hearing of June 29, 1971 was held as a result of a Dept. of Agriculture decision to spend $15 million less than was required to fulfill commitments made for the summer feeding program in 1971. This decision was later reversed and the full appropriation allocated. The hearing includes statements from the mayors of Detroit and Newark and the program administrators of Los Angeles County and San Antonio. Appendices include material submitted by witnesses and pertinent newspaper articles. The hearing held on July 22, 1971, covered the USDA's decision to withhold funds from the supplemental feeding program. Witnesses from Detroit and Washington State testified as to the need for this program, and submitted material, included in the appendices, to corroborate their testimony.

728-73
HEARINGS, NINETY-SECOND CONGRESS, FIRST SESSION, ON NUTRITION AND HUMAN NEEDS: PART 8A - FOOD DISTRIBUTION PROGRAM.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 303 p. 1971.
KF26.5.N8 1971 Pt 8A
Donated foods, Federal government, Food distribution programs, Food economics and consumption, Food preferences, Food standards and legislation, Hearings, Low income groups, Surplus commodities.
Abstract: This publication includes the first two of a series of four hearings on the food distribution program. The first hearing consisted of testimony from commodity recipients who indicated that the program was too burdensome to be effective and that the distributed foods were of generally poor quality. Much sentiment was expressed for the replacement of commodities by food stamps. The second hearing included testimony from food industry representatives and food professionals as to how the distribution program could be improved.

729-73
HEARINGS, NINETY-SECOND CONGRESS, FIRST SESSION, ON NUTRITION AND HUMAN NEEDS: PART 10 - MICRONUTRIENT SUPPLEMENTS FOR SCHOOL LUNCH PROGRAM.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 81 p. 1971.
KF26.5.N8 1971 Pt 10
Dietary standards, Dietary supplements, Food economics and consumption, Hearings, Nutrient excesses, Nutrition education, Nutritional status, School lunch programs.
Abstract: The purpose of the hearing was to explore the nutritional needs of Americans, especially young people, and to look at the addition of vitamin and mineral supplements to the School Lunch Program as a possible solution in terms of both effectiveness and economy. The committee was interested in discovering the extent of micronutrient deficiencies and changes in dietary trends across the nation, and to look at vitamin and mineral deficiencies in terms of economic as well as nutritional costs. The possibility of expanding the Type A, basic, lunch to include a dietary supplement containing 100 percent of the recommended daily allowances of vitamins and minerals was brought to the attention of the committee in testimony detailing the progress that has been made in developing such a supplement.

730-73
HEARINGS, NINETY-SECOND CONGRESS, FIRST SESSION, ON NUTRITION AND HUMAN NEEDS: PART 8B - FOOD DISTRIBUTION PROGRAM.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 126 p. 1971.
KF25.5.N8 1971 Pt 8B
Donated foods, Federal government, Food distribution programs, Food economics and consumption, Food packaging, Food standards and legislation, Hearings, Program administration, Surplus commodities.
Abstract: The third hearing on the Food Distribution Program heard testimony from state and county directors discussing their role vis-a-vis the USDA in running the program, problems they have had with operating expenses and the success some localities have had utilizing volunteers and recipients in program operations. In the fourth hearing the committee heard testimony from the Assistant Secretary in charge of the program.

731-73
STANDARDS FOR MEAT & POULTRY PRODUCTS: A CONSUMER REFERENCE LIST.
U.S., Consumer and Marketing Service
Washington, D.C. 5 p. 1971.

TX537.U5 F64 (U.S. Consumer and Marketing Service. C&MS-85)
Food standards and legislation, Meat, Poultry.
Extract: To be labeled with a particular name, such as "beef with gravy" or "chicken soup", a federally inspected meat or poultry product must be approved by the U.S. Department of Agriculture as meeting specific product requirements. Listed are products for which percentages of meat, poultry or other ingredients have been established. This list does not include all products for which requirements have been set, nor does it necessarily include all requirements for those products that are listed.

732-73
DAIRY INSPECTION AND GRADING SERVICES.
U.S., Consumer and Marketing Service
Washington, D.C. 13 p. 1969.
SF255.U5 F64 (U.S. Consumer and Marketing Service. Marketing bulletin no. 48)
Food grades, Food inspection regulations, Food standards and legislation, Milk, Milk products.
Abstract: The Dairy Division of the U.S. Department of Agriculture's Consumer and Marketing Service offers four major programs to improve the quality, manufacture, and distribution of dairy programs. These are the plant survey, inspection and grading service, laboratory service, and resident grading and quality control service. These services are offered to the dairy industry on a voluntary basis. Those wishing to use the services must request them, and pay a fee commensurate with the cost of providing them.

733-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR FRESH PORK--SERIES 400; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington vi, 5 p. 1971.
HD9436.U5
Institutional feeding, Meat specifications, Pork, Purchasing.
Effective Nov. 1971.
Extract: These specifications contain descriptions of various pork products customarilly pruchased by large volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders.

734-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS; GENERAL REQUIREMENTS.
U.S., Consumer and Marketing Service, Livestock Division
Washington 7 p. 1971.
HD9440.U522
Institutional feeding, Meat delivery, Meat grades, Meat packaging, Meat specifications, Purchasing.
Effective Aug. 1971.
Extract: The U.S. Department of Agriculture, through its Meat Grading Branch makes a Meat Acceptance Service available to large-volume users of meat. This service is designed to assure such persons that meats they purchase comply with detailed specifications approved by USDA. This publication prescribes general requirements for inspection, packaging, packing, and delivery of these meats and meat products and for the examination, acceptance and certification of these products by USDA meat graders.

735-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR PORTION-CUT MEAT PRODUCTS--SERIES 1000; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington 21 p. 1970.
HD9440.U52
Institutional feeding, Meat products, Meat specifications, Purchasing.
Effective March 1970.
Extract: These specifications contain descriptions of various beef, lamb and mutton, veal and calf, and pork portion-cut products customarilly purchased by large volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which meats supplied are examined, accepted, and certified by Federal meat graders.

736-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR SAUSAGE PRODUCTS--SERIES 800; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington 20 p. 1970.
HD9440.U5
Institutional feeding, Meat specifications, Purchasing, Sausage.
Effective March 1970.
Extract: These specifications contain descriptions of various suasage products customarilly purchased by large volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders.

737-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR FRESH BEEF--SERIES 100; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington 15 p. [1969?].
HD9433.U5
Beef, Institutional feeding, Meat specifications, Purchasing.
Effective March 1970.
Extract: These specifications contain descriptions of various fresh beef products customarilly purchased by large volumerested procurement agencies and suppliers.

738-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR FRESH LAMB AND MUTTON--SERIES 200; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington iii, 3 p. 1968.
HD9436.U5
Institutional feeding, Lamb, Meat specifications, Purchasing.
Effective July 1970.
Extract: These specifications contain descriptions of various fresh lamb and mutton products customarilly purchased by large-volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders.

739-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR EDIBLE BY-PRODUCTS--SERIES 700; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington 4 p. 1970.
HD9424.U5U5
Institutional feeding, Meat by-products, Meat specifications, Purchasing.
Effective January 1971.
Extract: These specifications contain descriptions of various edible byproducts customarilly purchased by large volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders.

740-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR CURED, DRIED, AND SMOKED BEEF PRODUCTS--SERIES 600; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington 6 p. 1971.
HD9433.U522
Cured beef products, Dried beef products, Institutional feeding, Meat specifications, Purchasing, Smoked beef products.
Effective January 1970.
Extract: These specifications contain descriptions of various cured or otherwise processed beef products customarilly purchased by large volume users of meat. They were develoced in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders.

741-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR CURED, CURED AND SMOKED, AND FULLY COOKED PORK PRODUCTS--SERIES 500; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington v, 7 p. 1971.
HD9435.U52
Cooking, Cured meat, institutional feeding, Meat specifications, Pork products, Purchasing, Smoked meat.
Effective June 1971.
Extract: These specifications contain descriptions of various cured and otherwise processed pork products customarilly purchased by large volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procuremnt programs in which the meats supplied are examined, accepted, and certtified by Federal meat graders.

742-73
INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR FRESH VEAL AND CALF--SERIES 300; APPROVED BY USDA.
U.S., Consumer and Marketing Service, Livestock Division
Washington iv, 5 p. 1969.
HD9433.U52
Institutional feeding, Meat specifications, Purchasing, Veal.
Effective Sept. 1971.
Extract: These specifications contain descriptions of various veal and calf products customarilly purchased by large volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats are examined, accepted, and certified by Federal meat graders.

743-73
USDA GIVES SPECIFICATIONS FOR TEXTURED VEGETABLE PROTEIN PRODUCTS.
Modern Schools pp. 13-14. Sept 1971.
LB3243.M6
Food standards and legislation, Specifications, Textured vegetable proteins, Type A lunch, USDA Food and Nutrition Service.
Abstract: Specifications set forth by the USDA to cover the use of textured vegetable protein in type A lunches are given in this article. The source of the specification is FNC notice 219.

744-73
WHAT IS INDUSTRY'S APPROACH TO QUALITY ASSURANCE?
R G Landis
Food Technol 24 (10): 48, 49, 53, 59. Oct 1970.
389.8 F7398
Consumer education, Consumer protection, Food industry, Food quality, Food standards and legislation, Safety.
Abstract: The goal of quality assurance is consumer acceptance. A quality assurance program must be operational from the product's inception through its production, and until it reaches the consumer--where it is finally judged. Such a program demands a sophisticated systems approach and statistical tools necessary to obtain overall quality and reliability. In developing their quality assurance programs, food processors should: not compromise on safety; take the initiative in providing consumers with accurate inform-ation on the meaning of quality; and have the backing supp-ort and leadership of top management.

745-73
WHAT USEFUL PURPOSE IS SERVED BY QUANTITATIVE INGREDIENT LABELING?
Hartley W Howard
Food Prod Dev 5 (4): 34-38. Jun/Jul 1971.
HD9000.1.F64
Food additives, Food composition, Food standards and legislation, Labeling.
Abstract: A food industry executive questions the efficacy of food product labeling on the grounds that the consumer doesn't know what the label means anyway. The author suggests that the only natural food is mother's milk since it is "the only product designed by nature exclusively as a food for mankind." Presumably, we were meant to starve after infancy. He extolls the food industry's use of chemicals as "a great achievement," and concludes that food technologists should help assume that "the regulations, requirements and standards which are developed for ingredient labeling are scientifically sound, technologically feasible, and intelligible to consumers.".

746-73
WILL CUSTOMERS REALLY USE THE LABEL?
Ronald J Talley
Food Prod Dev 6(2): 46-49. Apr 1972.
HD9000.1.F64
Food standards and legislation, History, Labeling.
Abstract: This article apparently consists primarily of an excerpt from "food labeling: some questions answered", prepared by the staff of the National Canner's Association. The answers are generally antagonistic to stringent labeling requirements. While it is conceded that certain products having specific nutritional purposes require precise labelling, it is also contended that "this special situation should not be used as the basis for recommending nutritional labeling for the masses." The author concludes that "the homemaker may comfortably rely on skilled, competent regulatory agencies equipped with methods and authority to protect and assure the quality, wholesomeness, nutritional adequacy and proper presentation of foods.".

## Management and Administration

747-73
"COME, LET US GET CLOSER TO THE FIRE SO WE MAY SEE WHAT IT IS WE ARE SAYING" - A DIALOGUE ON COMMUNICATION.
Richard Vaden, Allene Vaden
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 276-300. July 12/23, 1971.
LB3479.U5K3 FGN
Communication skills.
Abstract: This paper presents a dialogue on communication. Topics covered include the communication process, the ingredients of communication, barriers to successful communication, improper communication flow, a test on written communication, employment communications, a quiz to show the communication problem of inference, the fallacy that words have mono-usage, the pendulum effect, the concept of allness, and techniques for improved communication. A listening profile and a speaking profile are included.

748-73
"KUPS - K NOWLEGE U TILIZATION FOR P ROBLEM S OLVING.
John Kohl
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 88-104. July 12/24, 1971.
LB3479.U5P4 FGN
Change agents, Models, Nutrition education.
Abstract: This paper presents the KUPS (Knowledge Utilization for Problem Solving) model and discusses its application in nutrition education. This model outlines six stages of planned change: building a relationship, diagnosis, acquiring relevant resources, choosing a solution, gaining acceptance of the solution, and stabilizing the innovation and generating self-renewal These six stages provide steps through which the change agent can effect a desired change. Each of these stages and the change agent's role in each is discussed in detail.

749-73
THE "CAPTIVE" EMPLOYEE UNSHACKLED.
E B Weiss
Instit/vol Feeding 72 (5): 16-17. Mar 1, 1973.
TX820.I5
Commercial food service, Institutional feeding, Marketing, Merchandising, Public relations.
Abstract: Restaurant food services must lure the public, but employee lunch facilities have a captive audience and usually little competition. This article contends that office or plant lunchrooms are now running into competition with outside eating facilities. The owners and managers of employee dining facilities are going to have to upgrade their food and the quality of their service in order to retain employee customers who are now more independent and will not put up with inferior food services.

750-73
ACCEPTABILITY OF LOW-FAT MILK BY SCHOOL CHILDREN.
Marilyn Godfrey, Howard G Schutz
J Am Diet Assoc 61 (5): 525-528. Nov 1972.
389.8 AM34
Children, Food consumption, Food preferences, Low fat foods, Milk.
Abstract: To determine the acceptability of low-fat milk in school lunch, students in two senior high, two junior high, and two elementary schools were served low-fat milk for one week, then whole milk the next, or vice versa. Records of consumption were kept and preference questionnaires administered to the students. There was no statistical difference in consumption between the two weeks, although the grade school pupils drank significantly less milk both weeks. No differences in attitude toward the two types of milk were evidenced in the questionnaire replies. However, when part of the students were told the milk was low-fat, there was a significant difference in attitude, indicating perhaps a need for educational effort if low-fat milk is to be included in school lunches.

751-73
ACCOUNTABILITY '70, FOOD SERVICE STYLE.
Sch Lunch J 24 (7): 29-30,32. Jul/Aug 1970.
389.8 SCH6
Administration, Education, School food service.
Abstract: Accountability is the key word of school administration, including accountability to education and to school lunch programs. School food service cannot continue its growth or perhaps even its existence unless there is recognition of the need to identify, define, implement, and evaluate management systems that make each local program accountable for the resources devoted to it. An editorial.

752-73
AN ADMINISTRATOR'S VIEW OF SCHOOL FOOD SERVICE.
George J Collins
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 374-387. July 12/24, 1970.
LB3479.U5M3 FGN
Case studies, Kitchens, Planning, School food service, Seminars.
Abstract: School food service with emphasis on school cafeteria and school kitchen in an improved School Lunch Program. Teaching, learning postures presented.

753-73
ALL THE HOT SOUP THEY WANT.
Cooking for Profit 41 (264): 32-33. Dec 1972.
TX901.C6
College food service, Food service management, Soups.
Abstract: How to hold the costs down on main dishes? Serve as much soup as the students want, thus reducing their appetites for seconds on more costly main dishes. This soup buffet idea was used at Eastern Michigan University, Ypsilanti.

754-73
STATE DEPARTMENT OF EDUCATION POLICIES: ISSUANCE OF HIGH SCHOOL CERTIFICATES BASED ON GED TEST RESULTS; GRANTING OF HIGH SCHOOL CREDIT FOR MILITARY EDUCATIONAL EXPERIENCES. 11th ed.
American Council on Education, Commission on Accreditation of Service Experiences
Washington, D. C. 122 p. 1972.
U408.3.A425 FGN (American Council on Education. Bulletin no. 5)
Administration policies, Equivalency tests, General Educational Development, Secondary education, State government.
Extract: This eleventh edition of State Department of Education Policies lists the policies of 61 department of education for administration of the Tests of General Educational Development (GED) to adults who have not graduated from high school to help them achieve higher vocational and educational goals. Of the 61 departments, 60 have policies for the issuance of high school equivalency certificates to adults who meet their requirements. The certificates issued by the departments of education are official documents that are acceptable in the same manner as high school diplomas for meeting the requirem-

ent of high school graduation.

755-73
COLLEGE ACCREDITATION POLICIES FOR NONTRADITIONAL EDUCATION; FORMAL MILITARY SERVICE SCHOOL COURSES, USAFI COURSES - ADMISSION BASED ON GED TESTS.
American Council on Education, Commission on Accreditation Of Service Experiences
Washington, D.C. 44 p. 1970.
U408.3.A624 FEN (American Council on Education. Bulletin no. 11)
Administration policies, Admission criteria, Adult education, Colleges, Equivalency tests, Evaluation, General Educational Development, Surveys.
Abstract: In April and May of 1970, The Commission on Accreditation of Service Experiences conducted a survey of 1,728 American colleges and universities to ascertain their current policies on granting admission, advanced standing, and credit on the basis of nontraditional educational experiences. Three questions were asked: "Does the policy of your institution permit granting credit for formal service school courses listed in the 1968 edition of A Guide to the Evaluation of Educational Experiences in the Armed Services?", "Does the policy of your institution permit granting credit for successful completion of USAFI courses?", and " Does the policy of your institution permit the admission of non-high-school-graduate adults who use GED test scores asevidence of their ability to undertake college work?". Each college answered "yes", "no", or "no policy" to each of the three questions, and their answers are published in this bu lletin.

756-73
HANDBOOK FOR OFFICIAL GED CENTERS; POLICIES AND PROCEDURES FOR OPERATION. 3d ed.
American Council on Education, General Educational Development Testing Service
Washington, D.C. 33 p. 1968.
U408.3.A42 FEN
Administration policies, Equivalency tests, General Educational Development, Program administration.
Abstract: The purpose of this handbook is to provide information and assistance to State Administrators of the GED Testing Program and Chief Examiners of Official GED Centers to help them handle their responsibilities in the administration of the General Educational Development (GED) Testing Program. The primary use of the GED tests is to appraise the educational development of adults who have not completed their formal high school education.

757-73
FOOD SERVICE MANUAL FOR HEALTH CARE INSTITUTIONS.
American Hospital Association
Chicago, Ill. 312 p. 1972.
RA975.5.D544 FEN
Accounting, Facilities planning and layout, Food preparation, quantity, Food purchasing, Food service management, Hospital food service, Menu planning, Sanitation, Storage.
Abstract: This book is a basic guide for food service supervisors in small hospitals and nursing facilities where there is no full-time dietician. Main topics covered include (1) organization, management, and staffing, (2) service, layout, and equipment, (3) menu planning, (4) food purchasing, (5) stock control and storage, (6) food preparation, (7) sanitation, and (8) financial management.

758-73
ARE PREPAID LUNCHES THE ANSWER?
F Crawford
Sch Lunch J 25 (5): 24-26, 28-29. May 1971.
389.8 SCH6
Finance, School lunch programs.
Abstract: Tipton, Iowa schools use a prepayment plan chiefly for financial reasons. Other benefits reduce problems with reduced price or free lunches, eliminating discrimination; reduced clerical time; lines moved faster; children less critical and less likely to eat off campus.

759-73
ARE YOU A NORMAL COOK?
B Huggmer
Sch Foodserv J 27 (2): 16,1823. Feb 1973.
389.8 SCH6
Cook-managers, Cooks, School food service.
Abstract: A cook-manager describes the work of cooks and cook-managers in the school food service, and all the littleextras, too. A guest editorial.

760-73
ARE YOUR MENU PRICES HIGH ENOUGH?
Fast Food 70 (8): 65-71. Aug 1971.
389.2538 F82
Expenditures, Food cost analysis, Foods, Purchasing, Restaurants, Spoilage.
Abstract: Method for analysis of the cost of serving prepared foods in restaurants.

761-73
NEW DIRECTIONS FOR ACTION; ANNUAL MEETING AND EDUCATIONAL EXHIBIT. 54TH, HOUSTON, 1968: PROCEEDINGS, ADDRESSES, AND RESEARCH PAPERS.
Association of School Business Officials of the United States and Canada
Chicago 317 p. 1969.
L13.A8 1968 FEN
Accounting, Association of School Business Officials, Computer applications, Food service management, Personnel management, Proceedings, School food service.
Abstract: This is a record of the proceedings, addresses, and research papers presented at the 54th Annual Meeting of the Association of School Business Officials. Topics discussed revolved around the areas of accounting and finance, management techniques, purchasing, maintenance, insurance, product information, school food service, personnel management, transportation, budgeting, and planning and construction of school buildings.

762-73
BOOM IN SHOPPING CENTERS OFFERS FOODSERVICE OPPORTUNITIES.
L McKean
Cooking for Profit 40 (244): 38-40,42,44. Apr 1971.
TX901.C6
Cafeterias, Commercial food service, Food service industry, Restaurants.
Abstract: Description of department store food service in city and suburban shopping centers.

763-73
THE DEVELOPMENT OF DESIRABLE SCHOOL LUNCH ACCOUNTING PROCEDURES.
Alfred William Boulden
N.p. 247 p. 1964.
LB2830.B6 FEN
Accounting, Connecticut, Laws, Recordkeeping, Research methodology, School lunch programs.
Thesis (Ph.D) - University of Connecticut, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral dissertation attempts to identify and evaluate good accounting procedures for school lunch programs. It analyzes the actual accounting practices followed in school lunch programs in the State of Connecticut, and describes more appropriate accounting practices in light of the analysis. Accounting practices analyzed include (1) written policies, (2) cash receipts, (3) disbursements, (4) organization of accounting functions, (5) inventory, (6) records, (7) reports.

764-73
BREAKFAST BREAKTHROUGH - A CONVENIENCE CAST GOES INTERNATIONAL.
Bruce Smith
Food Serv 33 (3): 29-32. Mar 1971.
389.2538 F732
Breakfast, Convenience foods, Cookery, International, Cost effectiveness, Surveys.
Abstract: This article describes a new slant on breakfast fare--international dinner menus made from convenience food products. Recipes are available from the magazine.

765-73
CAFETERIA SERVICE (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1971.
TX945.C3 FEN AV
Cafeterias, Food service, Food service management.
With study guide. For use in Fairchild cassette projector.
Abstract: Demonstrates basic job responsibilities of food servers in cafeterias. Presents information on portion control, presentation of plates, and proper maintenance and stocking of serving trays. Includes tips on personal appearance, customer relations, as well as techniques for keeping the line moving at maximum speed. Applicable to commercial and industrial cafeterias, schools, hospitals, armed forces, buffets, smorgasbords, etc.

766-73
DATA PROCESSING PROCEDURES FOR CAFETERIA ACCOUNTING; REPORT OF THE DATA PROCESSING COMMITTEE, SACRAMENTO SECTION, APRIL 1965.
California, Association of Public School Business Officials
Sacramento, Calif. 18 p. [n.d.].
HF5686.F61C3 FEN
Accounting, Computer applications, Computer science, School food service.
Abstract: This is a report outlining procedures which can be utilized to convert cafeteria accounts from a manual to an automated system. The goal is not to develop extensively detailed machine room procedures for specific types of equipment; the report is designed simply to facilitate the work of adapting the automated procedures to fit presently owned equipment. The outlines included provide a step by step listing of actions required for automating the procedures. From the outlines, the user should be aible to develop detailed machine room procedures for his particular type of equipment.

767-73
MANAGEMENT PROCEDURES AND RECORDS; A COURSE FOR SCHOOL FOOD SERVICE PERSONNEL.
California, Dept. of Education, Food Service Office
Sacramento, Calif. 100 p. 1967.
TX945.C3 FEN
Accounting, Donated foods, Food cost analysis, Food service management, Personnel management, Recordkeeping, School food service, Study guides, Workbooks.
Extract: The objectives of this course are to make it possible

767-73

for school food service workers to (1) become acquainted with the background, objectives, and requirements of the national school lunch program; and (2) learn some techniques of financial management and control for a local school lunch program. This workbook is designed primarily as a study guide for the student; however, it can serve other purposes.

768-73
PERSONNEL MANAGEMENT; A COURSE FOR SCHOOL FOOD SERVICE PERSONNEL.
California, Dept. of Education, Food Service Office
Sacramento, Calif. 61 p. 1968.
HF5549.C3 FEN
Communication skills, Job placement, Job satisfaction, Personnel management, School food service, Study guides, Workbooks.
Extract: The objectives of this course are to develop in food service managers an awareness of the needs of food service employees who serve under their direction and to further their own leadership potentialities. The workbook takes up, in turn, the relationship of the food service program to the entire school system and the proper procedures to be followed in recruiting, placing, and providing inservice training for new food service employees. Principles of learning, the importance of good communications, and the kinds of managerial "style" are also discussed. Application forms, interview techniques, and the legal provisions applicable to the direction of the food service program are covered.

769-73
WORK IMPROVEMENT; A COURSE FOR SCHOOL FOOD SERVICE PERSONNEL.
California, Dept. of Education, Food Service Office
Sacramento, Calif. 64 p. 1968.
TX60.9.C3 FEN
Equipment, Facilities planning and layout, Food preparation, quantity, Food service training, Personnel management, School food service, Study guides, Work simplification, Workbooks.
With supplement (34 p.).
Extract: The objectives of this course are to present the basic principles of motion economy and to show how time-saving methods may be developed and applied on the job by school food service managers, supervisors, and workers. Thus, the student (1) learns how to recognize those day-to-day tasks that may be simplified; and (2) develops skill in applying methods that conserve energy and eliminate physical strain and at the same time increase production. The necessity for creating a suitable work environment is stressed; this subject includes selecting and arranging equipment for normal work flow and adapting the equipment to the individual worker. Finally, the workbook touches on the importance of knowing the psychology of human motivation, especially with respect to putting new methods into practice on the job. This workbook is designed primarily as a study guide for the student; however, it can serve other purposes. The supplement provides a number of examples of tested labor- and time-saving methods for preparing and serving specific foods in quantity for school lunch programs. The examples were selected to include a variety of typical, representative school lunch items.

770-73
CAN YOU COMPETE AGAINST THE $50,000 MINUTE?
Fast Food 71 (3): 83. Mar 1972.
389.2538 F82
Advertising, Costs, Food service industry, Restaurants, Television.
Abstract: The small independent restaurant operator can compete with the large food service industry by putting his advertising dollars in his product. He should improve his service.

771-73
CAUGHT LEADERLESS, WILL A COMPANY SURVIVE?
L Gottlieb
Fast Food 71 (12): 46,48. Dec 1972.
389.2538 F82
Management, Occupations.
Abstract: If management has properly trained workers, people who can step into an emergency situation, then it has had good management. A good check of management, and the capabilities of the subordinates, is to create an emergency situation by leaving unexpectedly, without date of return, and see what happens.

772-73
CENTRALIZED FOOD SERVICE SYSTEMS-A REVIEW.
Lawrence Bartlett, William Griffeth, Mary Jo Hitchcock
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 139-148.
June 15/26, 1970.
LB3479.U5T4 FEN
Federal programs, Finance, School food service, School lunch, State government.
Abstract: School lunch in its various aspects of implementation on State, Federal and Regional level.

773-73
CHANGES IN FOOD WHOLESALING.
Leland Southard, Terry L Crawford
Marketing And Transport Sit MTS-181: 19-21. May 1971.
1.941 M8M34
Economics, Food economics and consumption, Food industry, Marketing, Wholesaling.
Abstract: Food wholesaling establishments have increased their sales by about one-half in the past decade. Food wholesaling has had a dynamic change in shares (percent of sales of a market by type of firm) while margins and profits as a percent of sales have remained constant. Affiliated wholesales have increased their share of the food store market, with other wholesalers shifting sales to industrial and commercial users.

774-73
THE CHANGING FOOD MARKET - NUTRITION IN A REVOLUTION.
David L Call
J Am Diet Assoc 60 (5): 384-388. May 1972.
389.8 AM34
Agriculture, Food industry, Food processing, Food service, Food supply, Food technology, Nutrition.
Abstract: Tremendous changes have occurred in food marketing in the United States during the last two or three decades. In the last 20 years we've seen almost the total development of the frozen food industry, major changes in the institutional food area, a revolution in agriculture with respect to technology and the size of the producing unit, the rise of the supermarket to a position of dominance in retailing, and many other major changes in the food marketing system. The author emphasizes that our food system today is highly integrated, with each part dependent on the others, and pressure at one level is felt at every other level. The challenge to the professionals is to respond to those who challenge one aspect of the system without considering the others.

775-73
CHILDREN'S PRECEPTION OF FOOD.
Ruth Hoeflin
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 311-316. July 12/23, 1971.
LB3479.U5K3 FEN
Children, School food service.
Abstract: This paper provides a summary of factors which influence school children's perceptions of food and the school food service. The problem of change is discussed.

776-73
GUIDE TO FOODSERVICE MANAGEMENT.
Frances Cloyd
National Association of College and University Food Services
Chicago, Institutions Magazine/Volume Feeding Management 184 p. 1972.
TX943.C55 FEN
College food service, Communication, Computer applications, Evaluation, Facilities planning and layout, Food service management, Management education, Meal patterns, Menu planning.
Abstract: This guidebook is a collection of articles giving practical advice to managers of food service facilities. Topics include training programs, performance standards, communications, evaluation of service, computer programs, prepared foods, equipment and design, sanitation, and many others.

777-73
COFFEE: IT CAN MAKE YOU OR BREAK YOU.
L A Gorton
Cooking for Profit 40 (252): 27-31. Dec 1971.
TX901.C6
Coffee, Commercial food service, Food preparation, Recipes.
Abstract: Good coffee in the result of careful attention to details. Buy quality coffee, install the right equipment for your operation, and keep it immaculately clean. Includes charts describing use of various kinds of equipment, cleaning pointers, how to choose a coffee maker, and coffee brewing recipes.

778-73
COLORADO SCHOOL LUNCH HANDBOOK.
Colorado, Dept. of Education, School Lunch Division
Denver 72 p. 1966.
LB3475.C6 FEN
Administration, Equipment, Financial support, Food cost analysis, Food service management, Handbooks, Menu planning, School lunch programs, Workshops.
Handbook of the State School Lunch workshop held at Fort Collins, Colorado, in cooperation with Colorado State University.
Abstract: This workshop handbook covers virtually all aspects of school food service management, from administration at the national level to cleaning a gas deck oven.

779-73
COMMUNICATING WITH LOW INCOME FAMILIES THROUGH THE SCHOOL AND CHILD DAY CARE FOOD SERVICE.
Arthur Gravatt
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 77-88. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Day care services, Low income groups, School lunch programs.
Abstract: Low income families and school lunch potential for education in nutrition.

780-73
COMMUNICATION - CHANGE.
Mary E Mennes
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 58-59. July 19/30, 1971.
LB3479.U5W5 FEN
Communication, Education, Management development.
Abstract: This paper discusses the communication process,

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potential barriers to communication, how to analyze the effectiveness of one's own communications, and the application of communication principles in progressing toward educational and management goals.

781-73
COMMUNICATION AND EFFECTING CHANGE.
Charles E Eshbach
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 345-366. July 12/24, 1970.
LB3479.U5M3 FGN
Communication skills, School food service.
Abstract: Communication skills: Berlo model used as an approach to better communication process in food service industry. Socio-cultural backgrounds and other factors are discussed as effecting "source" and "reciever" ideal pattern for communication.

782-73
COMMUNICATION METHODS AND MEDIA IN NUTRITION EDUCATION PROGRAMS.
John Fott, Harold King, Larry Meiller
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 60-61.July 19/30, 1971.
LB3479.U5M5 FGN
Communications, Nutrition education.
Abstract: In this workshop session participants could select one of three work groups focusing on the use of newsletters and brochures, radio and television, or newspaper writing for a study of communication methods and media in nutrition education programs. Included are 14 propositions about communication which served as guidelines for each group.

783-73
COMPARISON OF COST STRUCTURES OF FOOD STORES AND EATING AND DRINKING PLACES.
Terry L Crawford, Leland W Southard
Marketing And Transport Sit MTS-178: 20-29. Aug 1970.
1.941 M8M34
Cost effectiveness, Economics, Food economics and consumption, Food service industry, Food stores, Marketing.
Abstract: Eating and drinking places have increased their dollar share of the total food market. They have a gross margin estimated at 2 1/2 times that of food stores. Although gross margins for the two differ greatly because of the kinds of functions and services performed, individual operating expenses as a share of gross margin are similar. Labor, the largest expense, accounts for slightly over 40 percent of the gross margin of both types of businesses. Operating expenses as a proportion of sales tend to be lower for larger firms, indicating higher profit ratios.

784-73
COMPUTER PROGRAM ESTIMATES BACTERIAL DENSITIES BY MEANS OF MOST PROBABLE NUMBERS.
R J Parnow
Food Technol 26 (7): 56, 58, 60, 62. Jul 1972.
389.8 F7398
Bacteria, Bacteriology, Computer applications, Measurement.
Abstract: A computer program has been developed which estimates the density of a bacterial population when a dilution assay is used as the enumeration method. The means of estimation is by the most probable number. MPN will also calculate the two-sided upper and lower 95% confi-dence limits and the one-sided upper or lower confidence limits. Some of the basic theory used to derive the equatio-ns used in the computer program is given.

785-73
COMPUTER-MANAGED SUBSISTENCE SYSTEM; A LOOK AT A MODEL FEEDING SYSTEM OF THE FUTURE.
Oscar P Snyder
Food Technol 27 (3): 42, 44, 46, 48. Mar 1973.
389.8 F7398
Automated food service, Computer applications, Military food service, Systems analysis.
Abstract: The author discusses a model feeding system of the future and shows how a computer can be used to provide information on total systems performance in order to optimize the nutritional profile of the military consumer.

786-73
COMPUTERS IN A DIETARY STUDY - METHODOLOGY OF A LONGITUDINAL GROWTH RESEARCH PROJECT.
Amy Mo, Penelope S Peckos, Carlton B Glatky
J Am Diet Assoc 59 (2): 111-115. Aug 1971.
389.8 AM34
Analytical methods, Computer applications, Dietary study methods, Food cost analysis, Research methodology.
Abstract: The methodology for computer analysis of the dietary intake of 150 pairs of twins is presented. Input to the main program consisted of the dietary intake coded for the amount of each food consumed, and food composition cards with values for 19 nutrients per 100-gm. portion and for 28 food groups. Edit programs provided checks for the occurrence and subsequent correction of a variety of possible errors. Parts of the Main Program can be used by others and, with additional programming, certain components could be incorporated into systems for production and evaluation of therapeutic diets, or for food cost accounting and food purchasing.

787-73
CONSUMER CONSIDERATIONS: DEEP-FRIED FOODS.
Food Serv 35 (1): 12, 76-79. Jan 1973.
389.2538 F732
Cooking methods, Food preferences, Frying, deep fat, Marketing, Surveys.
Abstract: Slightly less than half of the Gallup sample (45%) like deep-fried foods. Those who do prefer their fried foods golden brown and would much prefer that they be fried in vegetable fat rather than lard. Limp, greasy French fries were unpopular, as might have been expected.

788-73
CONSUMERS RATE FROZEN CUTS EQUAL TO FRESH MEAT IN FLAVOR, JUICINESS.
Quick Frozen Foods 33 (10): 83, 118. May 1971.
389.8 Q4
Frozen foods, Marketing, Meat, Merchandising, Palatability ratings.
Abstract: A Kansas State University market test showed that a comparison of fresh and frozen sales of identical cuts of retail meat showed frozen sales averaged 16 to 20 percent of the total market. Twenty--six different cuts of beef, pork, and lamb were available to the consumer.

789-73
CONTRACT CLAUSES: GRIEVANCES.
B Werne
Fast Food 71 (4): 26-27,31. Apr 1972.
389.2538 F82
Food service industry, Grievance procedures, Labor unions, Management.
Abstract: Careful wording of grievance clauses is essential for speedy and impartial hearings of employee grievances, and for understanding and cooperation between labor unions and the food service industry.

790-73
CONTRACT FOODSERVICE--PROS AND CONS.
Sch Foodserv J 26 (9): 45-46. Oct 1972.
389.8 SCH6
Commercial food service, Food service management, School food service, School food service supervisors.
Abstract: The advantages and disadvantages of contract school food service is far from resolved. However, manageme nt companies must be aware of the needs and goals of schools before they take over.

791-73
CONTROL PATTERNS FOR THE COOKING BATTERY.
Food Serv 34 (3): 43-46. Mar 1972.
389.2538 F732
Cook-managers, Cooking methods, Cooks, Cost effectiveness, Electricity, Facilities planning and layout, Kitchens, Personnel management.
Abstract: This article is directed to cooks (chefs) and food service managers who want to streamline their kitchen operations to make them more efficient. The article emphasizes the benefits of using electrical equipment for paring costs and promoting energy conservation.

792-73
CONVENIENCE FOOD SYSTEMS: PREPACKAGED LUNCH COMES TO SCHOOL.
C M Dangelo, E Medved
Sch Foodserv J 26 (8): 51-54. Sept 1972.
389.8 SCH6
Costs, Food service management, Prepackaged portioning, School food service, School lunch programs.
Abstract: Food service directors discuss prepackaged lunches at Kent State University with their research workers: how it works, its characteristics, limitations, system acceptance, costs.

793-73
CONVENIENCE FOOD SYSTEMS: RAW-TO-READY SCALE, KEY TO MODERNIZATION.
R K Rodgers
Sch Foodserv J 26 (8): 68,70-73. Sept 1972.
389.8 SCH6
Convenience foods, Food service industry, Food service management, School food service.
Abstract: Reprint from Food Service Marketing magazine, May, 1970, which illustrates and discusses a two-dimension raw-to-ready scale which helps you decide where your system of food service fits. It is a step toward total planning of food service in schools, as well as industry.

794-73
CONVENIENCE FOOD SYSTEMS: VOTE "YES" ON A CONVENIENCE FOODS SYSTEM?
Sch Foodserv J 26 (8): 56,59. Sept 1972.
389.8 SCH6
Equipment, Food service workers, Foods, Menu planning, School food service, Space utilization, Training.
Abstract: National Restaurant Association has been attempting to answer what factors or data are necessary to plan a workable convenience food system, and how does a school food service operator decide if he should shift to such a concept.

795-73
A STUDY OF CAREER LADDERS AND MANPOWER DEVELOPMENT FOR NON-MANAGEMENT PERSONNEL IN THE FOOD SERVICE INDUSTRY.
Cornell University, School of Hotel Administration
Springfield, Va., National Technical Information Service 223 p. Jun 1973.
HF5549.C6 FEN
Career ladders, Food service industry, Food service occupations, Personnel management, Training.
PB193299.
Abstract: The study concludes that training and development of non-management personnel works best if it is integral to all aspects of the company's on-going operations. The system works best if: there is an understanding that training and development is the company's responsibility; there is a program for this purpose; it applies to all employee levels; somebody is responsible for the operation; there is a budget committment for training and development, rewards, promotions, wage scales, fringe benefits and status support the program; and finally facilities outside the company are utilized to supplement in-company programs.

796-73
COST OF FINANCES IN CENTRALIZED FOOD SERVICE SYSTEMS.
D L Searing
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 96-106. June 15/26, 1970.
LB3479.U5T4 FEN
Case studies, Finance.
Abstract: Standardization and control of finances for Centralized Food Service Systems.

797-73
CREATE YOUR OWN GOOD-NEIGHBOR POLICY.
L Gottlieb
Fast Food 70 (8): 94,96,98,100. Aug 1971.
389.2538 F82
Advertising, Commercial food service, Consumer science, Maintenance, Public relations, Restaurants.
Abstract: Ways in which restaurants can improve community relations and maintain or attract neighborhood people as customers.

798-73
CREATIVE APPROACHES TO PROBLEM SOLVING.
Allene Vaden, Jean Bottger
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 135-123. July 12/23, 1971.
LB3479.U5K3 FEN
Nutrition education, Problem solving.
Abstract: This paper discusses creative approaches to problem solving. Included are the techniques of problem solving, creative characteristics, tips for idea finding, creative thinking and idea-spurring questions, and creativity in organization. A number of handouts were used in connection with this presentation and they are included in the proceedings.

799-73
CREATIVITY IN EDUCATION AND MANAGEMENT.
George Strother
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 10. July 19/30, 1971.
LB3479.U5W5 FEN
Management education, School food service.

800-73
DEVELOPING ALTERNATIVES IN NUTRITION EDUCATION.
Patrick Boyle
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 46-49.July 19/30, 1971.
LB3479.U5W5 FEN
Models, Nutrition education.
Abstract: This paper presents a program development model which can be used for the complete analysis of a problem and the development of a plan of action. This model can be used effectively to develop alternatives in nutrition education.

801-73
DEVELOPING COMMUNITY SUPPORT OF NUTRITION EDUCATION PROGRAMS.
John Waeste
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 63. July 19/30, 1971.
LB3479.U5W5 FEN
Change agents, Nutrition education, School community relations.
Abstract: This paper discusses the roles of a "change agent" which include those of analyzer, advisor, advocator, and innovator. The "change agent" approach can be useful in developing community support of nutrition education programs.

802-73
DEVELOPMENT OF A CENTRAL COMMISSARY IN INDUSTRY.
Jerry Graham
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 114-117. June 15/26, 1970.
LB3479.U5T4 FEN
Food service industry, Technology.
Abstract: Food control (shelf life, frozen foods, meat) etc, new aspect for consideration when a central commissary system in industry is viewed.

803-73
ACCOUNTING PRACTICES FOR HOTELS, MOTELS, AND RESTAURANTS.
Paul Dittmer
New York, ITT Educational Services, Inc. 192 p. 1971.
HF5686.H75D FEN (Hotel-motel management series)
Accounting, Food service, Recordkeeping, Restaurants, Teaching guides, Textbooks.
With a teacher's manual and a workbook.
Extract: This textbook is written for students beginning their study of the hospitality industry and for those already in the field who want to increase their understanding of the accounting aspects of the industry. It is a beginning text, written in fundamental terms. The illustrations are simplified for easy understanding. The author hopes that this text will serve as an adequate starting point for those students who wish to make accounting their specialty in the hospitality industry, and at the same time provide a sufficient background for those who will serve in some other capacity to understand the importance of the work of the accountant in a successful operation.

804-73
DON'T OVERLOOK BUSINESS-CONNECTED PERSONAL TAX DEDUCTIONS.
B Browning
Fast Food 72 (1): 90,92. Jan 1973.
389.2538 F82
Money management, Recordkeeping, Taxes.
Abstract: Allowable business-connected personal tax deductions which are often overlooked are: child care, home office, and automobile expenses.

805-73
DYNAMICS OF MOTIVATION.
Garfield R Stock
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 53-54.July 19/30, 1971.
LB3479.U5W5 FEN
Management education, Motivation.
Abstract: This paper discusses the dynamics of motivation. Maslow's Hierarchy of Needs and MacGregor's Theory X and Theory Y approach to management are considered.

806-73
THE DYNAMICS OF SYSTEMS DIALOGUE.
Food Serv 34 (11): 52-67. Nov 1972.
389.2538 F732
Food preparation and distribution systems, Food service, Hospital food service, Systems analysis, Work simplification.
Abstract: Hillside Hospital, Glen Oaks, N.Y., exemplifies how an efficient working environment can be achieved by simplification of certain task areas; convenience foods, single service ware, and automated equipment are used. The success of the total system is attributed to the great rapport developed with the nation's food and equipment suppliers. Typical menus are listed, as are the convenience foods used - breakfast, lunch, and dinner entrees, vegetables, desserts, breads, and salad fixings.

807-73
ECOLOGICAL PRESSURES ON NUTRITIONAL RESOURCES.
Mary E Johnson
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 26-27. July 19/30, 1971.
LB3479.U5W5 FEN
Agricultural development, Ecology, Energy, Nutrition.
Abstract: This paper discusses the ecological pressures which affect the nutritional resources of the world. A summary of the scope of the problem involved in reversing the population-food imbalance developed by the President's Science Advisory Committee in 1967 is included. Studies show that presently an increasing fraction of the total energy in the biosphere is being diverted to the direct support of man while the leakage of toxic substances and a decrease in the amount of land available for agricultural use will result in a diminished ability to supply man's energy.

808-73
EFFECT OF FAT CONTENT IN CHEDDAR, COLBY, AND SWISS CHEESES ON CONSUMER PREFERENCE.
F M Madsen
Food Technol 26 (9): 85-88. Sept 1972.
389.8 F7398
Animal fats, Cheese, Consumur economics, Fats and oils, Food composition, Food preference measures.
Abstract: Cheddar and colby cheeses nearest 50.0% FDB were preferred by consumers where there were considerable differences in fat contents. Although the trained judges criticized cheddar and colby cheeses below 40.0% FDB as curdy and above 48.0% FDB as weak, differences were not great. Little difference in flavor existed. In consumer tests, Swiss cheese at 36.1% FDB was preferred over 45.9% FDB cheese; trained judges reported no difference in body or flavor. Cured properly, cheeses of each of these varieties containing about 35.0% FDB should be commercially acceptable.

809-73
ENGINEERED FOODS--THE PLACE FOR OILSEED PROTEINS.
D B Walker, F E Moran, A E Burket
Food Technol 25 (8): 55-60. Aug 1971.
389.8 F7398
Consumer economics, Cost effectiveness, Food processing, Food standards and legislation, Marketing, Soybean products, Synthetic foods, Textured vegetable proteins.
Abstract: In line with increasing activities of food technologists to design high quality foods for specific end uses, emphasis in this paper is placed on developing a positive approach to the marketing of engineered foods. A businessman's viewpoint is given for the use of soy flours, soy concentrates, isolated soy proteins and textured soy proteins in the foods of today, emphasizing the favorable relationship which must exist among technical functionality, nutrition and cost. The key to commercialization of new engineered foods lies in the area of marketing, with particular reference to using a positive approach. A cooperative attitude between the business community and government will result in eliminating many of the obstacles existing today in connection with labeling, advertising and general promotion of new produ-cts.

810-73
THE EVOLVING PAYBOARD REGULATIONS.
B Werne
Fast Food 71 (2): 98,100. Feb 1972.
389.2538 F82
Collective bargaining, Commercial food service, Pay Board, Wages.
Abstract: Pay Board is enforcing its own guidelines with the recent rejection of one large contract. This helps fast food management.

811-73
EXPANDING THE CONVENTIONAL SCHOOL FOOD SERVICE PROGRAM.
Thomas J Farley
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 105-137. July 12/24, 1970.
LB3479.U5M3 FEN
Contract feeding, Facilities planning and layout, Food delivery systems, Food preparation and distribution systems, Food service management, School food service.
Abstract: The speaker noted that he didn't believe in central kitchens for a variety of reasons: "there is a lot of wishful thinking about shipping out from great big kitchens and lowering your costs. Let's not kid ourselves. You are just shifting the basis of your money outflow." however, he felt that in the face of competition of food service management companies, a central kitchen might be a necessity, and he used them himself in the Milwaukee schools.

812-73
EXPERIENCES IN USING MANAGEMENT SERVICES.
Rudolph A Schober
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 86-104. July 12/24, 1970.
LB3479.U5M3 FEN
Commercial food service, Contract feeding, Food service management, School food service.
Abstract: The Union, New Jersey, schools operate some of their cafeterias with their own personnel, while others are operated by a food service management company. The speaker discusses the pros and cons of using an outside management company, and enumerates the precautions to be taken in hiring a management company.

813-73
EYE OF THE SUPERVISOR (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 12 min. 1972.
HF5549.E92 FEN AV
Personnel management, Supervision, Supervisors.
With study guide. For use in Fairchild cassette projector.
Abstract: Intended to equip supervisory personnel to review and evaluate employee performance. Stresses that supervision involves both collecting and evaluating information before acting. Emphasizes the need to listen with an open mind to all the facts, positive as well as negative, about subordinates. Also emphasizes the importance of basic job needs, approval, recognition, consistent standards, and finally, of self-evaluation and self improvement.

814-73
EYE OF THE SUPERVISOR (MOTION PICTURE).
National Educational Media, Inc.
Hollywood, National Education Media 1 reel, 16mm, sd, col, 12 min. 1972.
HF5549.E9 FEN AV
Personnel management, Supervision, Supervisors.
With study guide. Also available in film loop (HF5549.E92).
Abstract: Intended to equip supervisory personnel to review and evaluate employee performance. Stresses that supervision involves both collecting and evaluating information before acting. Emphasizes the need to listen with an open mind to all the facts, positive as well as negative, about subordinates. Also emphasizes the importance of basic job needs, approval, recognition, consistent standards, and finally, of self-evaluation and self improvement.

815-73
FF PER CAPITA CONSUMPTION HITS 72.9 LBS. A YEAR.
Harold L Franklin
Quick Frozen Foods 34 (4): 102-107. Nov 1971.
389.8 Q4
Food consumption, Frozen foods, Marketing, Statistical data, Surveys.
Abstract: Over 14 billion pounds of frozen foods were sold in 1969, with a total value of $7,612,229. This article lists the cold statistical facts on retail and institutional purchases of dozens of frozen products. Chicken proved to be the big winner, with a per capita consumption of 5.848 pounds.

816-73
FF SERVICE COMPANIES VIE FOR SHARE OF $ MILLION SCHOOL LUNCH PROGRAMS.
Quick Frozen Foods 34 (8): 69-70. Mar 1972.
389.8 Q4
Food industry, Frozen foods, Marketing, School food service.
Abstract: The theme of a "Talk and Taste Conference" held in New York was "better meals and better deals for kids." Representatives of institutionally-oriented frozen food companies competed in demonstrations to win acceptance of their products by representatives of parent and educational organizations pledged to campaign for more federal funds to feed school children.

817-73
FAVORITE DEEP-FRIED FARE.
Food Serv 35 (2): 12, 90-91. Feb 1973.
389.2538 F732
Food preferences, Frying, deep fat, Surveys.
Abstract: This Gallup survey found that, of deep-fried foods, shrimp, potatoes, and chicken vied closely for top place. Next came onion rings, followed by fish. In terms of appearance, people like them fried golden brown and not too dark.

818-73
MANAGERIAL ACCOUNTING FOR THE HOSPITALITY SERVICE INDUSTRIES.
Clifford T Fay, Richard C Rhoads, Robert L Rosenblatt
Dubuque, Iowa, Wm. C. Brown 588 p. 1971.
HF5686.S43F36 FEN
Accounting, Analytical methods, Budgeting, Computer applications, Costs, Finance, Food service management, Hotels, Information systems.
Abstract: This textbook applies practical accounting techniques to the operation of hospitality service industries. Stress is on managerial needs and the application of accounting techniques and concepts to managerial decision-making.

819-73
THE PRACTICE OF GENERAL MANAGEMENT: CATERING APPLICATIONS.
David A Fearn
London, Macdonald 226 p. 1971.
TX911.F38 FEN (The New manager's library)
Accounting, Decision making, Food service management, Management development, Personnel management.
Revised.
Abstract: The books in this series are all specifically addressed to the new manager and his problems. This is a guide on how to practice general management in the food service industry. Concepts are illustrated with real-life examples.

820-73
MANAGEMENT OF FOOD SERVICE: INSTRUCTOR'S GUIDE.
Florida, Dept. of Education
Joan Coleman
Tallahassee, Fla. 174 p. 1970.
TX943.F55 FEN
Evaluation, Food service management, Management education, Personnel, Training, Work simplification.
Extract: This guide examines and integrates management generalizations in order to help participants see the total picture of management and to gain knowledge of and develop skill in performing management functions in the efficient use of human effort in the manipulation of non-human resources to achieve objectives and goals. The information is planned for training the manager who is responsible and accountable for the actual production and service of food at the unit level.

821-73
FOOD COSTS AND THE 40 THIEVES.
Robert C Petrie
Cooking For Profit 263: 82-83. Nov 1972.
TX901.C6
Food cost analysis, Food purchasing, Food service management, Food storage, Recordkeeping.
Abstract: forty common causes of high food costs are listed. These range from outright theft to inefficiencies in management, food handling, or food preparation.

822-73
FOOD COSTS AND THE 40 THIEVES.
R C Petrie
Cooking for Profit 41 (263): 82-83. Nov 1972.
TX901.C6
Commercial food service, Costs, Food service industry, Food service management.
Abstract: List of 40 items where costs may be increased by carelessness or neglect. These 40 are divided among: purchasing, receiving, storing, issuing, preparing, production, service, and sales.

823-73
FOOD INDUSTRY AND FDA FACE FAD FOOD THREAT.
Bernard Weinak
Food Prod Dev 6(5): 28-30. Aug/Sept 1972.
HD9000.1.F64
Food and Drug Administration, Food fads, Food industry, Formulated foods and specialized products, Labeling, Organic foods.
Abstract: This article represents a reasoned attack on organic food users and a simultaneous warning to the food industry that the organic food market is growing. Food processors and marketers must decide either to enter the market with their own lines of organic products, or to fight to minimize the growth and ultimate effects of the organic food market on the conventional food market. The author advises no additional marketing of organic products, but suggests that the food industry begin a campaign of straightforward advertising and labeling aimed at educating the consumer about the contents of processed foods and about nutrition generally.

824-73
FOOD SERVICE MANAGEMENT: A DISTRIBUTIVE EDUCATION MANUAL.
[n.p.] unp. [n.d.].
TX943.F6 F6N
Distributive education, Facilities planning and layout, Food preparation, quantity, Food service management, Food standards and legislation, Marketing.
Extract: The purpose of this manual is to give the student who is employed in a food service establishment an opportunity to study specific material related to this area, thereby uniting his work experience and school experience. It is intended that the student use this information in an individual and self-oriented manner.

825-73
FOOD SERVICE SYSTEMS ACHIEVEMENT AT PITTSBURGH NATIONAL BUILDING.
Food Serv 35 (2): 42-53. Feb 1973.
389.2538 F732
Awards, Facilities planning and layout, Food preparation and distribution systems, Food service, Pittsburgh, Systems analysis.
Abstract: This article tells about an award-winning food service set-up in the Pittsburgh National Building. The facility's appearance is described and details of the operation are given. Stress is placed on the use of convenience foods which can be quickly heated and served.

826-73
FOOD USE BY THE FOODSERVICE INDUSTRY.
Corrine Le Bovit
Nat Food Situation NFS-141: 28-32. Aug 1972.
1.941 S2F73
Food economics and consumption, Food service industry, Surveys.
Abstract: The foodservice industry used an estimated 14 percent of the food available for civilian consumption in 1969. The proportion varied from 5 percent for the dry beans, peas and nuts group to a high of 21 percent for fats and oils. These estimates were based on data obtained in the 1969 survey by USDA of the market for food served away from home. The survey did not cover schools, military services, Federal hospitals, correctional institutions, transit feeding operations, boarding houses, and vending machines except in foodservice outlets. The excluded outlets might add 30 percent to the food service market. The estimates of food used in foodservice establishments tend to agree with estimates derived from the 1965 individual diet survey. Discrepancies are explained by the types of outlets omitted and amounts of primary products used in mixtures. The estimates based on the 1969 survey seem more accurate for most food groups.

827-73
FOOD--FEEDING---UNDERSTANDING.
Kenneth G Weckel
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 25. July 19/30, 1971.
LB3479.U5M5 F64
Food supply, World problems.
Abstract: This paper discusses the problem of the world food supply and various means for expanding food production.

828-73
A FOODSERVICE SYSTEM THAT WORKS.
J R Myers
United Air Lines
Cooking for Profit 40 (243): 19-27. Mar 1971.
TX901.C6
Airline catering, Commercial food service, Food processing, Frozen foods, Ovens.
Abstract: Description of an air line food service system, containing: 1. How to resolve a dilemma, entree plus container plus oven equals system, by J. R. Myers; 2. Materials handling techniques...the system in operation; 3. United's king size commissary; 4. At Portland, Oregon...the same system on a small scale.

829-73
FOODSERVICE SYSTEMS THAT WORK.
J R Myers
Cooking for Profit 41 (255): 32-34. Mar 1972.
TX901.C6
Commercial food service, Food service industry, Food service management.
Abstract: Presentation of seven "systems" of management, based on: 1. Commodities; 2. People; 3. Management; 4. Canned foods; 5. Frozen foods; 6. Franchises; 7. Marketing.

830-73
FRANCHISING IN PERSPECTIVE.
J B Bakes
Fast Food 71 (4): 73. Apr 1972.
389.2538 F82
Advertising, Food service industry, Franchises, Marketing, Merchandise information.
Abstract: Changes in franchising in the food industry and future developments are discussed.

831-73
FRESH BEEF ADS AND PRODUCT NAMES.
Rita B Witton
Marketing And Transport Sit MTS-187: 30-34. Nov 1972.
1.941 M8M34
Advertising, Beef, Marketing, Merchandising, Vocabulary.
Abstract: A study of advertising of fresh beef items by 10 major retail chains in 8 cities revealed considerable variation in total number of items advertised from city to city and chain to chain. During a 1-year period, fresh beef items were listed 7,115 times in the 931 ads studied. The number of times these items were advertised by individual chains ranged from 221 to 676. About half advertised between 221 and 336 times during the year. Another finding was the great variety of names used for retail beef items obtained from the 8 major primal cuts. Of the 931 ads studied, 212 different names were listed for steaks, 151 for roasts, and 94 for "other" fresh beef items. The proliferation of names resulted from using the same names for items from different primal cuts, failure to consistently indicate whether items were bone-in or boneless, and using fanciful names to describe items.

832-73
GALLUP COUNTS THE CALORIE COUNTERS.
Food Serv 34 (1): 10-13. Jan 1972.
389.2538 F732
Caloric intake, Calorie-restricted diets, Diet information, Meal patterns, Surveys, Weight control.
Abstract: A recent Gallup poll revealed these facts: (a) Americans apparently splurge when tempted by a restaurant dinner menu--74 per cent don't worry about calories; (b) women are considerably more calorie--cautious than men; (c) young people are more apt to ignore caloric intake; (d) people over 50 are most likely to confine their meals to basics, to order broiled foods, and to choose fish and seafood over meats; (e) the college-educated person is more likely to drink wine and to avoid appetizers and desserts than are persons with grade-school educations; (f) Midwesterners worry more about calories than do people from other parts of the country. Looking at the other side of the coin, at least 26 million Americans do count calories, even when they dine out.

833-73
GALLUP DETERMINES POTATO POPULARITY.
Food Serv 33 (4): 13-15. Apr 1971.
389.2538 F732
Food preferences, Marketing, Potatoes, Surveys.
Abstract: Although other Gallup surveys have indicated that most Americans are fond of exotic specialty dishes, when it comes to potatoes, they are very down-to-earth. For breakfast, hash brown potatoes were the most popular version. French fries were the overall favorite at sandwich time. With entrees, baked potatoes were the most popular; non-whites gave their top vote to mashed potatoes. Baked potatoes were preferred by college-educated, professional, and business classes. Au gratin potatoes appealed mostly to white collar workers with a college education and those in the upper income level. Exotic forms, such as Lyonnaise, Duchesse, croquettes, and saute, drew only token voting. Matchstick-cut French fries received the fewest votes.

834-73
GALLUP EXAMINES THE SAUCE SCENE.
Food Serv 33 (9): 9-13. Sept 1971.
389.2538 F732
Food preferences, Sauces, Surveys.
Abstract: This Gallup survey revealed the following sauce preferences; (a) favored for most entrees were mushroom, Worchestershire, and ketchup; (b) with vegetables and eggs, cheese sauce was preferred; (c) with seafood, white sauce, spaghetti sauce, Hollandaise, Newburg, and sweet-and-sour ranked closely. Processors have been meeting the challenge with convenience forms of many of these sauces. Through merchandising, much can be done to educate consumers on the taste treats in store when the various sauces are used.

835-73
GALLUP FINDS BROAD ACCEPTANCE FOR INTERNATIONAL SEAFOOD SPECIALITIES.
Food Serv 33 (2): 43-46. Feb 1971.
389.2538 F732
Fish, Food preferences, Seafood, Surveys.
Abstract: Gallup asked an unspecified number of persons "If offered a complete international varieties of seafood preparations on a restaurant menu, which five items on this list would appeal to you most." The leading items were: fish and

chips (43%), mixed seafood salad (36%), lobster newburg (34%), shrimp fried rice (33%), and Alaska king crab (33%). The preferences of women followed the overall order of preference while "the heartier sex showed a keener partiality toward Alaska king crab (35 vs. 31 per cent) and oyster on the half shell (32 vs. 22 per cent)." Higher income groups showed enthusiasm for a wider variety of seafoods, while young people went overboard for fish and chips.

836-73
GALLUP MEASURES POPULARITY OF INTERNATIONAL CUISINE.
Food Serv 33 (1): 10-13, 56. Jan 1971.
389.2538 F732
Cookery, International, Food preferences, Surveys.
Abstract: This Gallup survey shows that of all international dishes the one most liked by Americans is beef stroganoff. International food preferences data are also broken down by age, cultural background, locality, and income and educational levels. The greater one's income and educational levels, the wider and more exotic one's international food preferences.

837-73
A GALLUP OVERVIEW OF THE CHANGING CUSTOMER - A GALLUP SYMPOSIUM.
Food Serv 32 (12): 27-30. Dec 1970.
389.2538 F732
Food habits, Food preferences, Surveys, Young adults (20-34 years).
Abstract: Young adults eat out more often than their elders and spend more when they do. They like variety and are explicit about their favorite menu items in many categories. Eighty per cent preferred shrimp as an appetizer, and 97 per cent favored shrimp dishes among seafoods. Seventy-five per cent voted for turkey in the poultry category. Other favorites were chicken noodle soup, hot biscuits, sirloin steak, chicken chow mein with rice, Russian dressing, apple pie, beef stroganoff, corn and mixed vegetables, and mozzarella cheese.

838-73
A GALLUP OVERVIEW: SOUP SPANS THE "SIX MEAL A DAY" SPECTRUM.
Food Serv 33 (11): 10-16. Nov 1971.
389.2538 F732
Food preferences, Soups, Surveys.
Abstract: The survey has shown that no less than 5 per cent of young adults (ages 21 to 34) order hot soup for breakfast in a restaurant; 5 per cent of all Americans are likely to order soup for a snack. The favorite lunch of one-fourth of all American males is soup and sandwich, and 6 per cent of all Americans enjoy soup for a late snack. Rated as the top ten soups are chicken noodle, vegetable beef, tomato, oyster stew, chicken with rice, cream of mushroom, beef noodle, chicken vegetable, onion, and clam chowder. The basics of a "soup system" are mix, garnish, and spice. A number of combinations of convenience soups are suggested, along with spicing and garnishing ideas.

839-73
GALLUP PINPOINTS TASTES FOR FRESH CITRUS FRUITS.
Food Serv 32 (10): 11-14. Oct 1970.
389.2538 F732
Food preferences, Fruits, Surveys.
Abstract: This Gallup survey pinpoints the fact that the four most popular fresh citrus fruits are oranges, lemons, grapefruits, and limes. Oranges are preferred as a breakfast juice, are popular in fruit salad, and are often enjoyed as a snack treat. Of lemon preparations, lemonade receives top score; the lemon is popular also with seafood and with beverages. Grapefruit is preferred as a breakfast food. Limes are most popular with beverages. All of the citrus fruits are enjoyed in more forms and more often by persons with more education and with higher incomes. An astonishing number of people expressed no opinion as to preference for any of the citrus fruits.

840-73
GALLUP SURVEY - A CASE FOR VEGETABLE VARIETY.
Food Serv 32 (6): 9-11, 12. Jun 1970.
389.2538 F732
Food preferences, Marketing, Surveys, Vegetables.
Abstract: Generally, asparagus with hollandaise sauce was the vegetable that the Gallup interviewees would most like to select from a restaurant menu. Second was a tie between peas in butter sauce and lima beans; fourth a tie between brocoli and corn. Cabbage with butter sauce edged out eggplant parmesan and spinach souffle as the least liked vegetable. Different population groups had different preferences, of course. Low-income groups, non-whites, young people, and men tended to like lima beans and corn with mixed vegetables. Higher income groups, whites, people 35-49 years of age, and women liked asparagus particularly well. Overall, the survey results suggest that every vegetable is liked by at least a fair number of people, and food service operators might do well to put more variety in their vegetable selections.

841-73
GALLUP SURVEY - WHEN EVERYONE SAYS "CHEESE!".
Food Serv 32 (7): 7-10. Jul 1970.
389.2538 F732
Cheese, Food preferences, Surveys.
Abstract: On crackers, cream cheese gets the highest vote of the American public. With salads, Roquefort is the most popular. In sandwiches, Swiss cheese is closely followed by cheddar. Analysis shows that cheese is in higher demand by people under fifty, with a college education, and enjoying higher incomes; this group also showed appreciation for Gouda, Edam, Camembert, and Gruyere. By region, Westerners were the most cheese oriented. Voting patterns indicated a lack of awareness of such types as Bel Paese, Neufchatel, Gorgonzola, and Gruyere. Merchandising could make the appeal and fill the knowledge gap in promoting a house specialty of cheese as a dessert.

842-73
GALLUP SURVEY-THE "TAKE-OUT" MARATHON.
Food Serv 32 (9): 9-11. Sept 1970.
389.2538 F732
Commercial food service, Food preferences, Surveys, Take-out foods.
Abstract: This check on response to ethnic and specialty items gives hamburgers the big lead as a take-out food, with pizza next. Other popular items are barbecued ribs, fish and chips, and shrimp with French fries. Pizza outscored hamburgers among young adults, those with a college education, and higher income families. Barbecued ribs were favored by the non-white population. In the East, Chinese and delicatessen foods won ranking. Japanese and Chinese foods were chosen by people with a college education. Highest scores for Mexican foods came from the West and young adults. Young adults are far better informed and better patrons of the "take-out" industry than their elders.

843-73
GALLUP SURVEYS THE BREAKFAST CEREAL BOWL.
Food Serv 33 (3): 14-17. Mar 1971.
389.2538 F732
Breakfast cereals, Food preferences, Grain products, Surveys.
Abstract: This Gallup poll found that corn-based cereals are the most popular, with wheat-based and rice-based products following. Young adults gave the highest vote to oat-based cereals and placed a much heavier emphasis on the sugar-coated cereals than their seniors. Older people (over fifty) expressed a stronger preference for the bran-based and the combination cereals. Rice-based cereals were strong contenders among people who had left school at the grade-school level; college graduates put more emphasis on combination and bran-based products. Seventy-two per cent of the American public awards patronage to breakfast cereal, and two or more varieties were favored by each respondent.

844-73
THE GOURMET GALAXY: A FOOD ODYSSEY.
Bruce Smith
Food Serv 32 (11): 27-32. Nov 1970.
389.2538 F732
Convenience foods, Food service, Kitchens, Management, Merchandising.
Abstract: Technology removes the need for hard physical labor, but never for true skill. Major food processors have evolved convenience food systems. Benefits accruing from adoption of simplified food service systems include: (a) simplification of assembly lines and "opening up" of worker areas; (b) a cooler, more easily maintained environment (drawing less on an employee's patience and more on his level of skill); (c) reduction in number of employees; (d) emphasis on improved plating and garniture--fulfilling consumer needs and wants; and (e) a more tractable relationship between the kitchen and the serving area. To illustrate optimal consumer acceptance with minimal labor output, color photographs give merchandising ideas for various dishes.

845-73
GROUP WORK SESSION:LISTENING GUIDE FOR INTEGRATING NUTRITION EDUCATION INTO THE PROGRAM.
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 236-243. July 12/23, 1971.
LB3479.U5K3 FEN
Management, School lunch, Workshops.
Abstract: This section of the proceedings covers the results of a group work session. Discussion in the work session concerned ideas which various school lunch directors had found satisfactory in their situations and new ideas which participants hoped to try out "back home." all the ideas are listed.

846-73
GROWTH THROUGH NEW VENTURES.
H C Frost
Food Prod Dev 6(7): 24-28. Nov 1972.
HD9000.1.F64
Management, Marketing, Planning.
Abstract: This article describes the "steps toward successfully consumating a new venture." Management objectives and procedures are examined.

847-73
DEVELOPMENT OF EVALUATIVE PROCEDURES FOR ASSESSING OPERATIONAL-EFFICIENCY OF SCHOOL FOOD SERVICES.
Robert B Manni
N.p. 164 p. 1968.
TX945.H3 FEN
Evaluation, Food service management, Indiana, Laws, Research methodology, School food service.
Thesis (Ed.D.) - Ball State University, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis purports to develop a means of evaluating the operational efficiency of school food services. Based on statements of objectives re the school lunch

848-73

program, the evaluative instrument measures how closely such programs achieve their goals and which areas need strengthening. The study is designed to assist local school administrators, regardless of the size or location of their food service program.

848-73
INDUSTRIAL SECURITY MANAGEMENT: A COST-EFFECTIVE APPROACH.
Richard J Healy, Timothy J Walsh
New York, American Management Association 274 p. 1971.
TH9705.H43 FEN
Cost effectiveness, Management, Personnel management, Planning, Security.
Abstract: This book is a management tool for developing business security systems in terms of both personnel and physical plant. The book tells how to prevent fraud and theft, and how to design and set up computer security incorporating safeguards needed for adequate protection. Another vital section discusses bombs and bomb hoaxes. There are chapters on every problem from civil disturbances and industrial espionage to guard operations and the systems approach to security--a most up-to-date prevention and detection system.

849-73
SECURITY FOR BUSINESS AND INDUSTRY.
Charles F Hemphill
Homewood, Ill., Dow Jones-Irwin 314 p. 1971.
HV8290.H45 FEN
Equipment, Maintenance, Management, Personnel management, Recordkeeping, Security.
Abstract: This book deals with the prevention of business loss due to theft, vandalism, fire, burglary, embezzlement, and other problems. Part I covers physical controls and security. Part II deals with procedural controls applied to purchasing and receiving, warehousing and stockkeeping, shipping and deliveries, control of sales areas, handling of cash, store theft, and robbery. Part III takes up the human aspects of loss prevention--the dishonest employee, personnel selection, industrial espionage, and so forth. Part IV discusses the special problems of modern business, such as security for electronic data processing installations, riot controls, loss prevention in the office, side product control, and others.

850-73
HOW MUCH DO THEY WANT?
Sch Foodserv J 27 (3): 38-42. Mar 1973.
389.8 SCH6
Portion control, School food service, Type A lunch.
Abstract: Suggests that two lunch sizes might be one way of solving the problem of smaller or larger portions.

851-73
HOW MUCH DOES AN EMPLOYEE REALLY COST?
S Kech
Fast Food 71 (1): 54-63. Jan 1972.
389.2538 F82
Costs, Food service workers.
Abstract: Salary, profit sharing, absenteeism, paid vacations, down time, life insurance, sick pay, rest periods, unemployment insurance, pensions, paid holidays, workmen's compensation, health insurance, meals, social security, bonuses, training, turnover, uniforms, are considered for different kinds of food service employees in different parts of the U.S., as the U.S. average.

852-73
HOW PATRONS ARE LURED TO INDIVIDUAL EATING ESTABLISHMENTS.
Food Serv 34 (11): 15, 78-80. Nov 1972.
389.2538 F732
Advertising, Consumer economics, Merchandising, Surveys.
Abstract: In this survey, Gallup examined advertising and sales promotion techniques that spur new patronage. Word-of-mouth advertising continues to be the number-one lure for attracting customers.

853-73
HOW TO APPLY SYSTEMS ANALYSIS TO YOUR PREPARATION/PROCESSING SUB-SYSTEM.
Food Serv 32 (9): 41-44. Sept 1970.
389.2538 F732
Cooking equipment (Large), Cooking methods, Facilities planning and layout, Food preparation and distribution systems, Food service management, System, analysis, Work simplification.
Abstract: It is quite feasible to reconstitute meal-in-a-pouch entrees in a pot of boiling water. It is much more efficient to process such entrees in an electric high-compression steam cooker-more orders in less time with reduced labor input. Determination of the exact type of equipment needed to control costs and labor involvement, while meeting menu and service standards, can spell the difference between profit and loss. Described here are the basic equipment components recommended to management when formulating a systems analysis. Included are microwave ovens, electric convection ovens, electric steam pressure cookers, electric fry kettles, electric griddles, electric toasters, and electric coffee makers.

854-73
HOW TO CAPITALIZE ON STUDENT FOOD PREFERENCE PATTERNS.
Helen Guthrie
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 75-78. July 12/24, 1971.
LB3479.U5P4 FEN
Food preferences, School lunch.
Abstract: This paper discusses ways to capitalize on student food preference patterns. The three components which influence participation in school lunch programs, the environment, the food, and the individual are presented. An experiment in the use of behavior modification to change vegetable eating behavior in nursery school children is included. A study showed that hot or cold lunches can be equally nutritious and that the cold lunches were somewhat preferred by elementary and junior high students surveyed.

855-73
HOW TO GET INTO THE NEWS.
D Zumsteg
Sch Lunch J 24 (1): 36, 38, 40, 42. Jan 1970.
389.8 SCH6
Information services, School lunch programs.
Abstract: How to keep your school lunch program before the public.

856-73
HOW TO PUSH A GOOD THING.
Audiovisual Instruction 16 (5): 61-63. May 1971.
LB1043.A9
Adolescents (12-19 years), Educational programs, Ohio, Preschool education, Public relations, School community relations, Teacher aides, Work experience.
Abstract: The Teen Tutorial Program in Grove City, Ohio, gives teenagers a chance to work as classroom aides for preschool compensatory education programs. This article describes the public relations effort that was used to publicize this particular program and enhance the innovative image of the school system.

857-73
THE IDEALS CONCEPT---A SYSTEMS APPROACH TO SCHOOL FOOD SERVICE PROBLEMS.
James T Johnston
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 16. July 19/30, 1971.
LB3479.U5W5 FEN
Models, School food service, Systems approach.
Abstract: This paper presents the IDEALS Concept, and describes the potential use of this systems approach in school food service.

858-73
IDEAS FOR PROMOTING PARTICIPATION.
Sch Foodserv J 25 (10): 48-49. Nov/Dec 1971.
389.8 SCH6
Diet improvement, Food habits, Nutrition education, Parent participation, School food service.
Abstract: Parents should assume that the school food service is an educational part of the school program. Ways in which parents may increase participation are discussed.

859-73
IDENTIFICATION OF COMMUNICATION PROBLEMS IN ORGANIZATIONS.
Michael Gordon
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 77-85. June 15/16, 1970.
LB3479.U5T4 FEN
Case studies, Communications, Organizations.
Abstract: Advanced developments in the field of communications as they apply to organizations are presented. New teachiques, leading authorities in communications reviewed.

860-73
THE IMPACT OF CONVENIENCE FOOD SYSTEMS ON THE WORKING ENVIRONMENT.
John F McCabe
Food Serv 33 (6): 45-46. Jun 1971.
389.2538 F732
Commercial food service, Convenience foods, Food preparation and distribution systems, Food service management, Work simplification.
Abstract: A frozen prepared food system turns a kitchen into a modern, efficient plant. There is a smooth, short, direct flow pattern with no need to lug products long distances. Food is prepared by the flick of a few switches and turns of a knob. Savings include fewer staff, reduced space requirements, and fewer pieces of equipment. In addition, there is more time for attention to garnishing and food presentation.

861-73
INCREASING EMPLOYEE PRODUCTIVITY AND REDUCING TURNOVER.
Walter W Palmer, Charles C Dean
Training And Dev J 27 (3): 52-54. Mar 1973.
LC1041.T7
Job training, Management, Personnel management, Training, Work attitudes, Work experience programs.
Abstract: A major problem experienced by many businesses is employee turnover resulting in low productivity. Thousands of dollars are spent to train workers, only to lose these employees in a short period of time. The author speaks to these problems by discussing some effective measures to be taken in the hiring, training, and maintaining of employees.

862-73
BAKER BOY MANUAL: A GUIDEBOOK FOR YOUR RETAIL OPERATION.
Indiana Bakers Association, Inc.
Ferd A Doll
Indianapolis, Indiana Bakers Association, Inc. 159 p. illus. [n.d.].
TX763.I5 F&N
Advertising, Baking, Batters and doughs, Catering, Commercial food service, Food cost analysis, Manuals, Personnel management, Recipes.
Abstract: This is a collection of speeches, magazine articles, and original articles on the equipment, material, methods, and problems involved in operating a retail bakery.

863-73
INDUSTRY-WIDE RESPONSE TO THE "RAW-TO-READY" SCALE.
Food Serv 32 (9): 46-48, 50. Sept 1970.
389.2538 F732
Convenience foods, Evaluation, Food preparation and distribution systems, Food service management, Work simplification.
Abstract: This is a simple ten-point system of measuring required labor input for food preparation, using "raw" (haute cuisine) as zero and plate-ready (snack bar) as ten. Management can determine the relationship of any individual menu mix to the most effective preparation/processing sub-system. Results of a questionnaire using the raw-to-ready scale and filled out by 300 operators indicate: (a) a relatively high level of product sophistication; (b) inadequate quality of many convenience foods, resulting in lack of patron acceptance; (c) equipment-related problems---lack of knowledge about the virtues of convection ovens, microwave ovens, compartment steamers, and so on; (d) not enough variety, as yet, in convenience foods (some of this attitude is due to lack of knowledge as to what is really available); and (e) inadequate food handling instructions.

864-73
INDUSTRY'S STRUGGLE WITH WORLD MALNUTRITION.
Alan Berg
Harvard Bus Rev 50 (1): 130-141. Jan/Feb 1972.
280.8 H262
Developing nations, Diet improvement, Food delivery systems, Food industry, Food technology, Low income groups, Malnutrition, Marketing, Nutritional status.
Abstract: Corporate leaders and nutrition advocates have devoted much time and effort to involving private industry in producing new nutritious foods. However, prospects are not bright for reaching a significant number of needy people with proprietary foods marketed in the conventional manner. The major problem is the inability of reconciling corporate profit with a product low enough in cost to reach the needy in large numbers. This discussion does not deny that the food industry has the potential for making a major contribution, but rather suggests that it probably will not materialize under existing circumstances. Business leaders must make governments aware that they will have to provide the proper climate and pay the necessary price via incentive policies to obtain the commercial involvement needed to make a major nutritional impact. The question is not whether government supports to industry are palatable, but whether the cost and relative significance of conventional private sector involvement is worthwhile when compared with alternative ways of achieving the same nutrition objective.

865-73
MANAGEMENT ASPECTS OF SCHOOL LUNCH PROGRAMS IN IOWA.
Iowa, State College of Agriculture and Mechanic Arts, Ames, Agricultural Experiment Station
Beatrice Donaldson, Grace M Augustine
Ames, Iowa 20 p. 1957.
LB3475.I59 F&N (Iowa. State College of Agriculture and Mechanic Arts. (research bulletin 449)
Costs, Dietary standards, Facilities planning and layout, Food service management, Iowa, Personnel, School lunch programs, Student participation, Surveys.
Extract: A survey was made of management aspects of lunch programs in 25 Iowa schools (6 high, 6 elementary and 13 with 12 grades) that were drawn as a sample to represent the 622 Iowa schools in which full meals were served during the 1948-49 school year. Two kinds of information were obtained in this survey: information about procedure used in studying school lunch programs and information about aspects of management in school lunch programs.

866-73
IS SCHOOL LUNCH 25 YEARS BEHIND?
Sch Foodserv J 25 (10): 12-14. Nov/Dec 1971.
389.8 SCH6
Costs, Food service industry, School food service, School lunch programs, Systems analysis.
Abstract: "Systems impact: the food service industry of the 70s" was the theme of the 1971 conference of the Institutional Food Editorial Council held in Memphis, Tennessee. Unit cost, systems analysis, convenience food systems, labor problems, costs, equipment, taste of food, were discussed.

867-73
BUDGETING: KEY TO PLANNING AND CONTROL; PRACTICAL GUIDELINES FOR MANAGERS.
Reginald L Jones, H George Trentin
New York, American Management Association, Inc. 308 p. 1971.
HF5550.J6 F&N
Budgeting, Costs, Management, Planning, Recordkeeping, Simulation.
Revised.
Extract: Improvements in the art of designing management systems in the few years since the first edition of this book was published have compelled this revision. Rather than detracting from the importance of sound budgeting systems, these new developments have emphasized the essentiality of good budgeting as a prerequisite to the more advanced techniques inherent in financial models, risk analysis, and management information systems development.

868-73
PLANNING AND OPERATING A SUCCESSFUL FOOD SERVICE OPERATION.
William L Kahrl
New York, Chain Store Age Books 240 p. 1973.
TX943.K3 F&N
Commercial food service, Equipment, Facilities planning and layout, Food preparation, quantity, Food service management, Merchandising, Personnel management, Purchasing, Sanitation.
Abstract: Emphasizing the need for standardization in a restaurant's physical planning, the author presents various ways to modernize operations economically and efficiently. The layout and design, semi-automated equipment, labor-saving devices, improved warehandling, prepared foods, streamlined menus, and controlled purchasing and storage are all discussed.

869-73
MANAGEMENT MANUAL, TYPE A LUNCH.
Kansas, Dept. of Education, Division of School Administration, School Lunch Section
Topeka, Kans. 83 p. 1968.
TX945.K3 F&N
Food purchasing, Food service management, Menu planning, Personnel, Recipes, Safety, Sanitation, School food service, Work simplification.
Reprinted 1970.
Abstract: This manual contains materials for a training program on food service management. An hour-by-hour program outline is provided along with considerable additional information.

870-73
THE BASIC FOUR OF WORK: AN APPLICATION OF WORK METHODS OF FOOD SERVICE.
Kansas State University, Institutional Management Department
Raymona Middleton, Judy Helle
Manhattan, Kan. 30 p. illus. [n.d.].
TX921.K3 F&N
Equipment, Food service workers, Safety, Sanitation, Work simplification.
Abstract: This pamphlet illustrates with words and pictures the four basic factors involved in food service work: the worker, the environment, the equipment, and the methods. Safety, sanitation, and efficiency are emphasized.

871-73
WORK ANALYSIS AND DESIGN FOR HOTELS, RESTAURANTS AND INSTITUTIONS.
Edward A Kazarian
Westport, Conn., AVI Publishing Co. 356 p. illus. 1969.
TX911.K36 F&N
Analytical methods, Food service management, Personnel management, Recordkeeping, Work simplification.
Abstract: This book deals with the study of work systems that are commonly found in hotels, restaurants, and institutions. Its primary purpose is to present the principles, knowledge and techniques required to successfully analyze and design such work systems so that they are as efficient as possible. The basic material presented has been primarily drawn from the field of industrial engineering. This book can serve as a text for classroom instruction at the university and junior college level and as a basic reference for managers, administrators, and supervisors currently engaged in hotel, restaurant or institutional work. The book also serves as a source of prerequisite knowledge to the study of layout and design of facilities.

872-73
PRINCIPLES OF MANAGEMENT:; AN ANALYSIS OF MANAGERIAL FUNCTIONS. 5th ed.
H Koontz, C O'Donnell
New York, McGraw-Hill 747 p. 1972.
HD31.K6 1972 F&N (McGraw-Hill series in management)
Management education, Organization, Personnel management, Planning, Textbooks.
Extract: It is the purpose of this book to present the basics of an operational theory of management. Authors furnish a framework of basic knowledge organized and presented in a useful way. As a first classification of this knowledge, the functions of planning, organizing, staffing, directing, and controlling are dealt with. The principles related to the tasks of managing apply to any kind of enterprise in any kind of culture.

873-73
APPRAISING MANAGERS AS MANAGER.
Harold Koontz
New York, McGraw-Hill Book Company 239 p. 1971.
HF5549.P35K6
Administrative personnel, Evaluation, Management, Planning.
Abstract: One of the weakest links in management has been the

874-73

evaluation of managers. Traditional appraisal of managers on the elusive standards of personal traits or work qualities has been both ineffective and illusory. Disillusioned by subjectivity of traits and work qualities, intelligent practitioners have understandably looked at what the purpose of organized activity is and basic tasks of a manager in acting as a catalytic force in enterprise operation. It therefore became natural and logical to appraise managers against the standard of their most important criteria of performance--the setting and achievement of objectives. The purpose of this book is to set forth an appraisal program that emphasizes both appraisal against objectives and appraisal of managers as managers.

874-73
PROMOTION IN FOOD SERVICE.
S Laine, E Laine
New York, McGraw-Hill 202 p. 1972.
TX911.3.P77L3 FEN
Advertising, Food service, Merchandising, Teaching guides.
Abstract: Authors point out that it is not enough to present food with appetite appeal. It is equally important, perhaps more important, to be able to promote or project the food so as the customer, patron, patient, or guest is satisfied. An attempt has been made to explain the term promotion and all of its subdivisions, such as merchandising, advertising, publicity and public relations.

875-73
LET'S TELL IT LIKE IT IS!
R J Lichtenfelt
Sch Lunch J 25 (2): 47-48. Feb 1971.
389.8 SCH6
Catering, Food service management, School food service.
Abstract: Editorial refuting claims of food service industry concerning value of catering to colleges and universities.

876-73
ASSOCIATES OF LOOK'S HAND BOOK.
G D Look
Houston, Tex. 53 p. 1957.
TX925.L6 FEN
Food service workers, Manuals, Restaurants.
Abstract: This booklet was prepared for employees of Look's restaurants in Houston. While it deals with the procedures and policies of a particular restaurant, it might be of some value to other food service operations. Job descriptions; rules for personal hygiene and behavior; legal regulations; tips on salesmanship; and descriptions of serving styles are included.

877-73
LOW PRODUCTIVITY: THE FOODSERVICE TAPEWORM.
T Elliott
Cooking for Profit 40 (241): 42,44-43,64-66. Jan 1971.
TX901.C6
Commercial food service, Food service management, Food service workers.
Abstract: Employee productivity rate is about 45%. Time is wasted in waiting, walking, idling. Our three meals a day eating pattern creates great fluctuation in work load. Worker turnover contributes also. Includes charts on how to get and keep productive employees, and on the highly productive worker.

878-73
THE MANAGEMENT OF PEOPLE IN HOTELS, RESTAURANTS, AND CLUBS.
Donald E Lundberg, James P Armatas
Dubuque, Iowa, Wm. C. Brown 231 p. 1964.
TX911.3.P4L8 FEN
Food service management, Hotels, Job placement, Job training, Motivation, Personnel management, Recruitment, Restaurants, Salaries.
Abstract: This manual is aimed at people who intend to work as personnel managers in the hotel and food service businesses. The personnel manager works directly with employees, making sure they are satisfied, understand their duties and are doing them effectively, and are receiving credit for good performance. These areas are in addition to the obvious ones of recruiting, interviewing, hiring, evaluating, and firing personnel. This manual outlines all these aspects and gives practical advice on their accomplishment.

879-73
MAKING CAFETERIAS WORK.
Fast Food 71 (3): 151-152,154,156,172. Mar 1972.
389.2538 F82
Cafeterias, Costs, Food quality, Food service, Maintenance, Management development, Personnel management, Training.
Abstract: Food service industry management must get into the units to see what is happening, and must be in touch with other phases of management to know overall goals.

880-73
MAN-MACHINE PRODUCTIVITY OF DISHWASHING OPERATIONS IN HOSPITALS.
Elizabeth J Clemence, Geraldine M Montag
J Am Diet Assoc 51 (6): 651-657. Dec 1972.
389.8 AM34
Dishwashers, Dishwashing, Hospital food service, Job analysis, Time/motion studies, Work simplification.
Abstract: The fixed interval approach to work sampling was used in a study of dishwashing operations in six hospitals of varying volumes to determine employee times for twelve activities associated with dishwashing; machine times were determined by continuous time study for those elements of the dishmachine cycle concerned with the consumption of utilities. Employee times and machine times per 100 items washed were calculated. Times were compared on the basis of productive and non-productive time; productive time and productive time plus forced delay time; and time for set-up, do, and put-away tasks. Labor time/volume functions were developed which portrayed both mathematically and graphically labor minutes per day at different volumes of 100 item units.

881-73
MANAGEMENT FUNCTIONS OF SCHOOL AND NON SCHOOL FOOD SERVICES.
Mary Jo Hitchcock
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 23-27. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Administration, Food service, Management, School food service.
Abstract: Managerial concepts are discussed as a means to attain goals and the best use of resources in School Food Services field.

882-73
MANAGEMENT NEEDS BETTER UNDERSTANDING OF FOOD SERVICE POTENTIALS IN PLANNING AND USING EFFICIENT FOOD SERVICE FACILITIES.
Bradford S MacNulty
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 301-320. July 12/24, 1970.
LB3479.U5M3 FEN
Federal programs, Management, School lunch programs, State government.
Abstract: Management education in the planning and administration of food service program in view of "traditional" concept vs "change".

883-73
MANAGING CHANGE IN FOOD SERVICE OPERATIONS.
Beatrice Donaldson
J Am Diet Assoc 57 (4): 335-340. Oct 1970.
389.8 AM34
Food service, Food service management, Food service workers, Planning, Resistance to change, Systems analysis.
Abstract: The author recommends that the process of change in food service operations be deliberately planned for and managed to bring order, logic, and a sense of value into the system. In this way, adapting to change may be less traumatic, and human resistance to change may be minimized.

884-73
USING FINANCIAL STATEMENTS IN FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Robert F Lukowski, Charles E Eshbach
Amherst, Mass. 16 p. 1964.
HF5681.B2M3 FEN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 11)
Accounting, Commercial food service, Food service management.
Extract: This publication provides basic information to help owners and managers of food service firms to understand better financial statement analysis. It is not designed for accountants and others who know the fundamentals of financial analysis. This publication is not intended to cover all phases of financial statement analysis. It is designed to call to the attention of owners and managers of food service establishments the importance of using financial analysis as a guide in measuring the progress of their businesses.

885-73
OPERATING BUDGETS FOR FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Albert L Wrisley
Amherst, Mass. 20 p. 1967.
HF5686.F61M3 FEN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 12)
Accounting, Budgeting, Commercial food service, Food service management.
Extract: Operating budgets are a fundamental and vital part of the management of the food service establishment and should be well understood and easily used by any food service operator. The purpose of this publication is to show the importance of using operating budgets as a tool for the profitable operation of a food service firm, and to show a basic method of creating a simple budget.

886-73
USING BREAK-EVEN ANALYSIS IN FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Robert F Lukowski, Charles E Eshbach
Amherst, Mass. 20 p. 1965.
HF5686.M61M32 FEN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 13)
Accounting, Commercial food service, Cost effectiveness, Food service management.
Extract: Break-even analysis gets its name from the "break-even" point, where a business is just breaking even; neither making a profit nor incurring a loss. It is the point where the total expenses and the total income are equal. Every food service establishment, just as every other business, has such a break-even point. This publication discusses some of the practical uses of break-even analysis in a food service operation. It is not a manual on the complete use of the break-even

system. This publication is designed primarily to make food service operators aware of the break-even system as an effective managerial tool for decision making.

887-73
THE MEDIA BUREAUCRACY.
John H Joseph
Audiovisual Instruction 16 (5): 60-61. May 1971.
LB1043.A9
Administration policies, Bureaucracy, Colleges, Information services, Instructional materials centers, Public relations.
Abstract: College teachers may be deterred from using media centers if the rules and procedures of the center alienate them. This article suggests how to untangle the bureaucratic knots that often cause conflict between the media center and the faculty.

888-73
METHODS FOR ANALYZING OPERATIONS IN SCHOOL FOOD SERVICE.
Mary J Mahaffy, M Eileen Matthews
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 30. July 19/30 1971.
LB3479.U5W5 FEN
Management, School food service.
Abstract: This paper presents methods for analyzing labor utilization, establishing needs for training, evaluating the tastes of commercially prepared foods and using computers for menu planning and other management procedures in the operation of a school food service.

889-73
THE MID-LIFE CRISIS. 1.
J Templeton
Fast Food 71 (3): 112,115-116,118,164,166. Mar 1972.
389.2538 F82
Individual development, Mid-life crisis, Middle adults (35-64 years).
Abstract: Only in the last five years has mid-life crisis been recognized as a true developmental stage, with its onset, duration, and outcome influencing behavior.

890-73
THE MORE EFFECTIVE SCHOOL FOOD SERVICE SUPERVISOR IN THE LARGER JOB.
Jane F McCullough
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 367-373. July 12/24, 1970.
LB3479.U5M3 FEN
Administration, Management, Management education.
Abstract: Management education, development and standards.

891-73
THE ART OF MOTIVATING: A GUIDE TO GETTING MORE ACCOMPLISHED BETTER THROUGH OTHERS.
Jud Morris
Boston, Industrial Education Institute 318 p. illus. 1968.
HF5549.5.M6596 FEN
Motivation, Personnel management, Vocational development.
Abstract: It is the author's opinion that "basically, motivation consists of replacing individual goals with group objectives in such a manner as to achieve cooperative teamwork". In an exclamatory manner, he explicates his fundamental principles: compatibility of objectives; motivational flexibility; multidirectional activation; management maturation; selfMotivation; free passage of communications; individual participation; credit and blame; authority, responsibility, and accountability; conscious self-motivation; and respect for the potential worth of the individual.

892-73
MOTIVATION AND PRODUCTIVITY.
Donald E Lundberg
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 330-345. July 12/24, 1970.
LB3479.U5M3 FEN
Food service, Group dynamics, Management.
Abstract: Discussing history of management style, it progressive change to todays management concept.

893-73
MOTIVATION: THE IMPORTANCE OF BEING EARNEST.
M Karl
Sch Foodserv J 25 (2): 60,63. Feb 1972.
389.8 SCH6
Food service, Motivation, Personnel, Personnel management.
Abstract: Guest editorial on motivation of students and workers in food service.

894-73
THE MOUSE AND THE ASTRONAUT.
C D Sabine
Sch Lunch J 24 (2): 27-28. Feb 1970.
389.8 SCH6
Education, Finance, Health education, School food service, School lunch programs.
Abstract: Resume of presentation concerning financial procedures (23rd annual convention of the American School Food Service Association, Detroit, Aug. 7, 1969) as part of the instructional program, supported entirely by the district.

895-73
THE NATION'S MOST DESIRED DESSERTS.
Food Serv 35 (4): 14, 74-77. Apr 1973.
389.2538 F732
College students, Desserts, Food preferences, Surveys.
Abstract: Ice cream is the favorite dessert of college students, according to this Gallup poll, strawberry shortcake is second, and apple pie third. By comparison with a 1967 poll of adults, college students are more likely to eat desserts, and are more likely to choose fresh fruits, cheeses, or French or Viennese pastries.

896-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU EMPLOYEE AND MANAGEMENT MEETINGS.
National Restaurant Association
Travis Elliott
Chicago, Ill. 28 p. 1966.
TX911.3.P4N32 FEN
Commercial food service, Communications, Conferences, Food service management, Personnel management.
Abstract: This is pamphlet No. 2 in a series of nine, giving practical advice on food service management for food service executives. This manual provides step-by-step instruction on how to plan, prepare for, and conduct meetings that will accomplish goals and provide needed communication among employees.

897-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU GOOD SUPERVISION.
National Restaurant Association
Travis Elliott
Chicago, Ill. 36 p. 1966.
TX911.3.P4N322 FEN
Commercial food service, Food service management, Job placement, Job training, Personnel management, Supervision.
Abstract: This is pamphlet No. 3 in a series of nine, giving practical advice on food service management for food service executives. This manual presents certain basic principles and techniques of supervision that are widely accepted and practiced and that have proved themselves effective.

898-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU COUNSELLING AND INTERCOMMUNICATION.
National Restaurant Association
Travis Elliott
Chicago, Ill. 24 p. 1968.
TX911.3.P4N327 FEN
Communications, Food service management, Guidance, Personnel management.
Abstract: This is pamphlet No. 5 in a series of nine, giving practical advice on food service management for food service executives. This manual provides principles and techniques for effective communications and interpersonal relations. Chapters deal with such topics as how to talk "with" (rather than talk "at") people, how to listen and "read between the lines," and how to give advice effectively.

899-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU PERFORMANCE APPRAISALS.
National Restaurant Association
Travis Elliott
Chicago, Ill. 36 p. 1968.
TX911.3.P4N326 FEN
Commercial food service, Evaluation, Food service management, Food service workers, Performance criteria, Personnel management.
Abstract: This is pamphlet No. 7 in a series of nine, giving practical advice on food service management for food service executives. This manual deals with essential guidelines for developing a system for equably evaluating worker performance and establishing and communicating job requirements so workers can carry them out effectively.

900-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU REDUCTION OF EMPLOYEE TURNOVER.
National Restaurant Association
Travis Elliott
Chicago, Ill. 31 p. 1967.
TX911.3.P4N323 FEN
Commercial food service, Food service management, Food service workers, Job placement, Morale, Personnel management.
Abstract: This is pamphlet No. 4 in a series of nine, giving practical advice on food service management for food service executives. This manual presents established, proven, and widely practiced principles and techniques for reducing labor turnover and thus getting and keeping good employees.

901-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU WORKER MOTIVATION.
National Restaurant Association
Travis Elliott
Chicago, Ill. 35 p. 1967.
TX911.3.P4N325 FEN
Commercial food service, Food service management, Food service workers, Motivation, Personnel management, Psychology, Supervision.
Abstract: This is pamphlet No. 6 in a series of nine, giving practical advice on food service management for food service executives. This manual sets forth widely accepted and commo-

nly practiced understandings, principles, and techniques of worker motivation. Topics covered include (1) management beliefs affecting motivation, (2) psychological bases, (3) supervisory attitudes, (4) characteristics of a productive supervisor, (5) developing leadership, and (6) understanding others' motives and needs.

902-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU JOB ANALYSIS, DESCRIPTIONS, AND SPECIFICATIONS.
National Restaurant Association
Travis Elliott
Chicago, Ill. 32 p. 1956.
TX911.3.P443 FEN
Commercial food service, Food service management, Job placement, Job training, Personnel management, Work simplification.
Abstract: This is pamphlet No. 1 in a series of nine, giving practical advice on food service management for food service executives. This manual sets forth the essential steps, methods, and techniques for establishing an efficient organizational structure and reappraising an existing organizational structure.

903-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU RECRUITMENT AND SELECTION OF EMPLOYEES.
National Restaurant Association
Travis Elliott
Chicago, Ill. 36 p. 1958.
TX911.3.P44328 FEN
Commercial food service, Food service management, Job placement, Personnel management, Recruitment.
Abstract: This is pamphlet No. 9 in a series of nine, giving practical advice on food service management to food service executives. This manual presents principles and methods of hiring and recruitment. Step-by-step procedures for hiring personnel are outlined in detail.

904-73
PROFITABLE FOOD SERVICE MANAGEMENT THRU JOB EVALUATION.
National Restaurant Association
Travis Elliott
Chicago, Ill. 33 p. 1957.
TX911.3.P44324 FEN
Commercial food service, Evaluation, Food service management, Job placement, Personnel management, Salaries.
Abstract: This is pamphlet No. 5 in a series of nine, giving practical advice on food service management for food service executives. This manual presents the job-ranking/factor-comparison method of job evaluation in order to establish equity in the wage structure. The method is set out in sample "how to" steps.

905-73
NEEDED: PUBLIC RELATIONS FOR PROGRAM EXPANSION.
Robert A Lynn
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 88-104. July 12/23, 1971.
LB3479.U5K3 FEN
Nutrition education, Public relations.
Abstract: This paper gives an extensive review of the many facets of public relations. A definition of public relations, the strengths and limitations of public relations, gettingthe message heard, how to make the news, using the media for best results and getting the message across are included.

906-73
THE NEW CONVENIENCE FOODS PROGRAM CONCEPT (FILMSTRIP/RECORD); NATIONAL RESTAURANT ASSOCIATION; PRODUCED BY ALAN M. FISHBURN PRODUCTIONS.
National Restaurant Association
Chicago, National Restaurant Association 1 filmstrip, 258 Fr., col, 35mm, and phonodisc, 22 min. 1971.
TX389.N4 FEN AV
Commercial food service, Convenience foods, Facilities planning and layout, Food preparation and distribution systems.
Set includes: 1 record: 33 1/3 rpm (Automatic).
Abstract: This color filmstrip presents the options and factors that a food service operator should consider in building or converting to a convenience foods operation. The visual elements have been simplified and the eleven steps of the feasibility study, an integral part of the concept, are explained in detail. This film should help the operator decide whether or not convenience foods would be useful in his operation.

907-73
NEW DEVELOPMENTS IN SCHOOL FOOD SERVICE.
Edward J Hekman
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 327-333. July 12/23, 1971.
LB3479.U5K3 FEN
Federal programs, Legislation, Nutrition education, School food service.
Abstract: This paper discusses new developments in school food service. Included is information on recent Federal legislation pertaining to nutrition and nutrition education, USDA Special Developmental Projects, the establishment of an Information and Educational Materials Center in connection with the National Agriculture Library, ongoing studies to evaluate and improve child nutrition programs, computer assisted menu planning, introduction of nutrient standards in lieu of the Type A Lunch requirements, and the introduction of engineered foods.

908-73
A NEW ERA IN SCHOOL FOOD SERVICE.
Josephine Matin
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 28-38. July 12/23, 1971.
LB3479.U5K3 FEN
History, Legislation, School food service.
Abstract: This paper discusses the now era in school food.

909-73
PERSONNEL MANAGEMENT AND WORK ORGANIZATION; SCHOOL LUNCH, COURSE 4.
New Mexico, Dept. of Education
Santa Fe, N.M. 89 p. 1966.
LB2844.2.N4 FEN
Food service management, National School Lunch Program, Personnel, School lunch programs, Work/simplification.
Abstract: This workbook is one from a series of courses offered to school lunch personnel on various topics. The emphasis on practical procedures and problems of the food service worker and manager.

910-73
INNOVATIVE MANAGEMENT FOR THE EXPANDING SCHOOL FOOD SERVICE PROGRAM; PROCEEDINGS.
Northeast School Food Service Seminar; Univ. of Massachusetts, 1970
Amherst, Mass. 402 p. 1970.
LB3479.U5M3 FEN
Food service management, Inservice education, Proceedings, School food service, Seminars.
Abstract: This section of the Proceedings of the Northeast School Food Service Seminar includes the presentations made by the seminar speakers and instructors, and highlights of the discussions which took place following presentations. The people who appeared on the program included professors, school food service administrators and business managers, school food service suppliers, food manufacturers, school food service system people, and representatives of the United States Department of Agriculture and the state departments of education. Also on the program were schoool food service people operating programs with new clientele. The presentations were designed to provide seminar participants with instruction, demonstration, and information contributing to innovative management for expanding school food service programs.

911-73
A COMPILATION OF INFORMATION ON COMPUTER APPLICATIONS IN NUTRITION AND FOOD SCIENCE.
Ohio State University, School of Allied Medical Professions, Division of Medical Dietetics
John P Casbergue
Columbus, Ohio 87 p. 1968.
Z5776.N805 FEN
Bibliographies, Computer applications, Food service, Management, Menu planning, Nutrition.
Extract: Information is compiled on the application of computers to nutrition and food service. This information should assist dieticians and nutritionists interested in applying electronic data processing to food service and related industries. The compilation is indexed by subject area. Included for each subject area are: (1) bibliographic references, (2) references to and descriptions of talks, (3) reports on the proceedings of meetings, and (4) educational courses or workshops, and applications and research progress reports.

912-73
OPTIMIZING OUR HUMAN RESOURCES.
J E Shinn
Sch Lunch J 25 (4): 28-30. Apr 1971.
389.8 SCH6
Food service management, Food service occupations, School food service, Training, Work simplification.
Abstract: Suggestions for efficient use of food service personnel by management through improved performance, training, and work methods.

913-73
ORGANIZATION AND COORDINATION OF RESOURCES.
Thelma Flanagan
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 38-50. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Management, School food service.
Abstract: Management resources and objectives are discussedPeRT,PPBS,SCORE, and others as they relate to School Food Service Systems.

914-73
ORGANIZING CENTRALIZED SCHOOL FOOD SERVICE SYSTEMS.
Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 48-63. June 15/26, 1970.
LB3479.U5T4 FEN
Case studies, Food delivery systems, Organization.
Abstract: Discussion of the organization of the Corpus Christi School District centralized food service system. Used as a guideline for current efforts in management planning and orga-

nizational structuring.

915-73
ORGANIZING FOR MARKETING AND NEW PRODUCT DEVELOPMENT.
Ted Gutelius
Food Prod Dev 5 (4): 29-32. Jun/Jul 1971.
HD9000.1.F64
Food processing, Food technology, Management, Marketing, Merchandising, New products.
Abstract: The author explains how and why new product development is "so snarled up in many companies that often its efforts begin cancelling each other out." He concludes that many development departments should be closed down if top management won't spend at least one day a month reviewing new product direction, and new departments should never be started if the chief executive isn't willing to establish priorities and realistic goals.

916-73
A PROPOSED PROCEDURE OF STANDARDIZED ACCOUNTING FOR THE SCHOOL LUNCH PROGRAMS IN OKLAHOMA.
Donald J Owen
N.p. 136 p. 1963.
LB2830.O9 FEN
Accounting, Oklahoma, Recordkeeping, Records (Forms), Research, School lunch programs, Secondary education, Surveys.
Thesis (Ed.D.) - University of Oklahoma, authorized facsimile by University Microfilms, Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis purports to study accounting procedures in school lunch programs. The author sought to find the best method of (1) accounting for meals served (at a full rate, reduced rate, and free), (2) accounting for a special milk program, (3) accounting for all school lunch funds at a local level.

917-73
PANEL ON CHARACTERISTICS OF CENTRALIZED FOOD SERVICE SYSTEMS.
Stanley Smith, Eleanor Pratt, Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 28-37. June 15/26, 1970.
LB3479.U5T4 FEN
Administration, Food preparation and distribution systems, Management, School food service.
Abstract: Centralized food service systems expansion as a goal and objective.

918-73
PATRONS SPEAK OUT ON MENU PRESENTATIONS.
Food Serv 33 (6): 10-14. Jun 1971.
389.2938 F73Z
Commercial food service, Evaluation, Menu design, Surveys.
Abstract: This survey revealed that 95% of those interviewed liked menus "printed in plain and readable type--especially under subdued lighting." Menus of manageable size, historical menus, and placemat menus (in the case of roadside restaurants) were also well liked. Very few people liked original new names for familiar dishes, or theme menus establishing the "personality" of the restaurant. Overall, it would seem that most people like a clean, readable, informative, practical menu, and care little for superficial, fancy design.

919-73
SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING: A COMPLETE SYSTEM. Preliminary edition.
Peat, Marwick, Mitchell and Company
N.p. 1 v. (various paging). Feb 1973.
HF5550.P4 FEN
Accounting, Budgeting, Food service management.
Extract: This handbook is intended to assist the School Food Authority and those responsible for recording and reporting on the various financial activities of a school food service fund. Describes uniform accounting systems suitable for use by all school food authorities. It may be used in whole or in part depending upon the accounting system currently in use and its ability to achieve the results described.

920-73
THE SCHOOL ADMINISTRATOR AND THE FOOD SERVICE PROGRAM.
John N Perryman
Washington, D.C., National Association of Elementary School Principals, National Education Association 32 p. 1972.
LB3475.P4 FEN
Administrator role, Educational administration, Nutrition education, School food service.
Abstract: The aim of this publication is to help elementary school principals establish or improve the school lunch program. Besides the nutrition aspect, the booklet stresses that "the school lunch program should do far more than alleviate hunger. Principals should also ensure that it is offered as a valuable and pleasant social experience.

921-73
PLANNING SHORT AND LONG RANGE OBJECTIVES FOR THE FUTURE OF THE SCHOOL FOOD SERVICES.
John Perryman
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 28-37. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Federal programs, Planning, School food service.
Abstract: School Food Service as an integral part of the educational pattern is proposed, long and short range objectives stated.

922-73
POSITION PAPER ON AUTOMATIC FOOD SERVICE.
American Dietetic Association
J Am Diet Assocchicago, Ill. 58 (5): 446. May 1971.
389.8 AM34
Administration policies, American Dietetic Association, Automated food service.
Abstract: Wherever automated food service is used, The American Dietetic Association recommends the following conditions be upheld: (1) proper control of products to insure variety and acceptability; (2) highest standards of sanitation and maintenance; (3) knowledge of current regulations to insure the safety of clientele from faulty equipment, such as microwave ovens; (4) proper pricing of produce; (5) pleasant decor and surroundings; (6) sufficient management control to assure adequate financial returns; (7) knowledge of legal responsibilities, including use of contractual agreements.

923-73
POSITIONING CREATIVE TOUCH - A NEW WAY TO FLAVOR FOODS.
Walter T McAndrew
Food Prod Dev 5 (7): 28-30. Nov 1971.
HD9000.1.F64
Consumer economics, Flavor intensifiers, Flavorings, Marketing, Merchandising, Miscellaneous foods.
Abstract: This article tells the story of how a new line of flavoring products, called "Creative Touch," was developed and marketed. The author describes the use of consumer surveys to establish that a market existed for the product. He emphasizes the features of the product that were adjusted to appeal to consumer needs, and touches on the packaging and advertizing aspects of the product's promotion.

924-73
PREVENTING EMPLOYEE THEFT (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 12 min. [n.d.].
HV6648.P7 FEN AV
Employee theft, Personnel management, Theft.
With study guide.
Abstract: Clearly and emphatically shows ways to reduce employee pilferage and embezzlement, a multi-billion-dollar-a-year problem faced by all organizations, public and private. Through the clever wiles of a pickpocket who acts as host, basic principles of theft prevention are dramatically illustrated: reducing temptation, limiting opportunity, establishing controls, and communication. "Tricks of the Trade" revealed as four jailed felons tell how they took advantage of opportunities for theft. Modern surveillance devices shown, but emphasis on a coordinated program of prevention involving communication and control on every level, from the use of simple locks to proper accounting procedures.

925-73
PROBLEM SOLVING AND CONFLICT RESOLUTION.
Alan C Filley
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 55-56. July 19/30 1971.
LB3479.U5W5 FEN
Management games, Problem solving, Simulation.
Abstract: this paper deals with techniques for problem-solving and conflict resolution. The Integrative Decision Method was considered and seminar participants were involved in several role-playing situations to illustrate this approach.

926-73
PROFESSIONALISM.
M Fleck
Forecast Home Econ 18 (6): F61,F84. Feb 1973.
321.8 H752
Home economics, Professionalism.
Abstract: Ways in which home economics may maintain strong professional status.

27-73
PURPOSEFUL CHANGE IN SCHOOL FOOD SERVICE PROGRAMS.
Beatrice Donaldson David
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 64-65. July 19/30, 1971.
LB3479.U5W5 FEN
Management, Problem solving, School food service.
Abstract: This paper discusses the importance of developing the ability to identify problems, consider alternative solutions, and evaluate achievement of objectives for school food service programs. A systematic approach and the measurement of achievement of objectives are stressed when purposeful change is desired.

928-73
QUALITY CONTROL OF FOOD IN THE SCHOOL FOOD SERVICE.
Eleanor M Gillig
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 96-103. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Management, Quality control, School food service.

928-73

Abstract: School food service administrators view of modern technological advance in food and services and their response in achieving quality food and quality control.

929-73
QUANTITATIVE INVENTORY MANAGEMENT.
Geraldine M Montag, Edwin L Hullander
J Am Diet Assoc 59 (4): 356-361. Oct 1971.
389.8 AM34
Decision making, Food service management, Models, Recordkeeping.
Abstract: The success or failure of an organization in which physical items are used may depend on control of inventory of those items. One method of inventory management, designed to aid in minimizing such expenses, is to make use of mathematical models to obtain optimal decision rules. The pros and cons and "ifs" involved are discussed here.

930-73
REACHING SIGNIFICANT PUBLICS: THE PARENT AND COMMUNITY INV3.
Abram Snyder
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 110-114. July 12/24, 1971.
LB3479.U5P4 FEN
Community involvement, School community relations.
Abstract: This paper describes the community as a social system. Elementary and contemporary communities are compared, and the areas of community study relevant to the school food service are discussed. These areas include finances, organization, people and internal and external influences. School food service supervisors are urged to become active participants of their community by taking a leadership role.

931-73
REACHING SIGNIFICANT PUBLICS: THE STATE OF THE BOY, 1971.
Robert Sebring
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 105-108. July 12/24, 1971.
LB3479.U5P4 FEN
School community relations, Social conformity.
Abstract: This paper presents the social system concept and discusses various student groups as subsystems within the school. A study classified today's youth into three general groups: maintainers, marginals and the uncommitted. The characteristics of each group are discussed.

932-73
REDUCING TURNOVER: START ON EMPLOYEE'S FIRST DAY.
M R Feinberg
Fast Food 71 (1): 84. Jan 1972.
389.2538 F82
Food service supervisors, Food service workers, Personnel management, Training.
Abstract: Emphasis on orientation, training, and resolving individual conflict situations is important in the first weeks of the new employee. Turnover cannot be controlled without at least confronting the task of imparting to your first-line supervisors the necessary skills.

933-73
SCIENCE OF HOME ECONOMICS AND INSTITUTIONAL MANAGEMENT.
Ann Maree Rees
Oxford, Eng., Blackwell Scientific Publications 351 p. 1970.
TX149.R38 FEN
Chemistry, Equipment, Food preservation, Food processing, Food science, Higher education, Home economics, Physics, Textbooks.
Abstract: Continued advances in scientific invention, discovery and development have meant that those concerned with running homes and institutions need to know about the basic scientific principles governing the most efficient methods to be used in the various aspects of their work. This book assumes little previous scientific knowledge. It covers the basic physics and chemistry needed for a working understanding of such subjects as electricity, fuels and central heating, the care and use of traditional and new materials, the preparation and preservation of food. It also covers the basic household syllabuses of the courses leading to national diplomas in institutional management and hotel and catering administration in the United Kingdom.

934-73
THE NUMBERS GAME: USES AND ABUSES OF MANAGERIAL STATISTICS.
Robert S Reichard
New York, McGraw-Hill 366 p. 1972.
HA29.R37 FEN
Accounting, Analytical methods, Computer applications, Finance, Management, Statistical data.
Abstract: This manual provides the executive with a tool for coping with complex statistical data. Treatment of the subject is functional and business oriented. Techniques of statistical problem-solving are evaluated with profit-loss criteria, weighing additional expense against additional revenue. Individual techniques are related to work-a-day problems in such fields as research, production, sales, marketing, and finance.

935-73
RETAIL FROZEN FOOD SALES BY STATE.
Quick Frozen Foods 35 (8): 49-53. Mar 1973.
389.8 Q4
Food economics and consumption, Frozen foods, Marketing, Retailing, Statistical data.
Abstract: Retail sales of frozen foods by region and by state is the focus of this report. Included in this study is a state-by-state breakdown of retail sales for each of the seven major categories of frozen foods, region-by-region totals for these same categories, and information about per capita consumption of retail frozen food products.

936-73
REVIEW OF MANAGEMENT FUNCTIONS.
Mary Jo Hitchcock
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p. 17-28. June 15/16, 1970.
LB3479.U5T4 FEN
Management, School food service.
Abstract: Administration of School Food Service Total system (in the U.S.) briefly reviewed.

937-73
A REVIEW: HOW SUPERVISOR'S EXPECTATIONS AFFECT TRAINEE PERFORMANCE.
Alberts King
Training In Business And Industry 9 (8): 30-31. Aug 1972.
HF1101.T7
Management education, Personnel management, Supervision, Training.
Extract: Some employee's can't seem to do anything right without a lot of close supervision. The reason usually given for inferior performance is simply that the employee is lazy. Recent studies suggest, however, that there may well be another reason. Just as a doctor's expectations for his patient's health are likely to be proved accurate, so are a supervisor's expectations for an employee's performance. There are two major reasons for this: (1) an estimation by the supervisor on the basis of his previous experience of how well the employee will do the job at hand, and (2) the self-fulfilling factor. If a supervisor's expectations are low, he may unintentionally treat the employee in a manner that leads to the expected poor performance. On the other hand, if a supervisor expects exceptional quality in an employee's work, he may unintentionally treat him in a way that leads to exceptional accomplishment.

938-73
THE ROLE OF INDUSTRY IN MEETING THE CHALLENGE OF FUTURE FOOD NEEDS.
L R Rey
Food Technol 25 (1): 26-28, 30-32. Jan 1971.
389.8 F7398
Developing nations, Food industry, Food programs, Food supply, Food technology, Malnutrition, Population growth, Prediction.
Abstract: It is common knowledge that more than two-thirds of the population of the earth is undernourished or at least malnourished. The obvious way to try and overcome the-se difficulties is to increase food production, which means that both traditional and non-traditional means must be us-ed to reach the goal. Introducing new raw materials and pro-cesses that will aid in attaining new hope for developing nations after their own resources have become useful and productive, is one method of increasing food production and aiding the malnourished. Other possible solutions to malnu-trition discussed include: increased food production, invol-vement of industry and local government, and introducing high protein foods to the consumer market.

939-73
A BUDGET FORM FOR USE IN THE PUBLIC SCHOOLS OF ARIZONA.
C D Sabine
Tempe, Arizona 159 p. June 1969.
LB2830.S15 FEN
Arizona, Budgeting, Costs, Schools.
Thesis--Arizona State University, Tempe.
Abstract: Account of research to develop a budget form which would facilitate educational program budgeting and encourage cost analysis by programs, and could be used in a school district regardless of the size of the district.

940-73
SATISFACTION UP, COSTS DOWN IN 'OPEN' CAFETERIA.
J Fold
Sch Foodserv J 27 (4): 66,68-70. Apr 1973.
389.8 SCH6
Cafeterias, Colleges, Costs.
Abstract: MacMurray College, Jacksonville, Illinois, cafeteria is now open to serve students from 7:00 a.m. until 6:30 p.m., Monday through Friday. Cost per meal is down, number of meals served per hour is up.

941-73
THE SCHOOL FOOD SERVICE SYSTEM.
Dean D Rhoads
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 61-67. July 12/24, 1970.
LB3479.U5M3 FEN
Management, Systems analysis.
Extract: I would like to talk a little bit about organizations as systems, and particularly what we call open systems. The traditional approach to organizations has some drawbacks that give us some trouble. First of all, we talk about various organizations, various social organizations. When I talk about a social organization, I am talking about the Northeast School Lunch Seminar which is a temporary social organization. I am

talking about school systems. I am talking about businesses, about fraternal organizations, about churches, and any group that gets together for some purpose. One of our problems is that we have a difficult time identifying exactly what the organization is, especially when it is a traditional type of an approach.

942-73
SCHOOL LUNCH TASK FORCE REPORT.
Grayce Goertz
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 16-20. June 16/27, 1969.
LB3479.U5T4 1969 FEN
School lunch.
Abstract: School Lunch Task Force Report discussion and recommendations.

943-73
SCHOOL BOARD SOURCE OF FOODSERVICE SUPPORT.
J D Ninemeier
Sch Foodserv J 25 (10): 35-36. Nov/Dec 1972.
389.8 SCH6
Education, Elderly (65 + years), Nutrition education, Politics, Public relations, School food service.
Abstract: Education, as an institution, can have great political power, and is not always passive in using this power. Ongoing public relations programs are needed in school food service to produce pressure groups to influence trends in politics.

944-73
SCHOOL FEEDING PROGRAMS AS AN ASPECT OF THE EDUCATIONAL INSTITUTION -- PANEL DISCUSSION.
Lloyd Frohreich, M C Schmallenberg, Bruno Ippolite
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 50-51. July 19/30, 1971.
LB3479.U5W5 FEN
Management, Nutrition education, School food service.
Abstract: This paper presents a 3-member panel discussion which covered such topics as leadership styles, communication, obtaining support of other school staff members and civic groups, creating good morale through school food service, and extending school food services to provide walk-in meal service for the elderly and summer feeding programs for children.

945-73
THE SCHOOL FOOD SERVICE ADMINISTRATOR AND THE COMPUTER.
Ted McCloud
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 104-112. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Administration, Computer applications, School food service.
Abstract: School Food Service in Memphis, Tennessee use of the computer and beneficial changes encountered for more effective and efficient administration.

946-73
THE SCHOOL FOOD SERVICE LABOR RELATIONS PICTURE.
Max S Wortman
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 138-161. July 12/24, 1970.
LB3479.U5M3 FEN
Labor unions, Personnel management, School food service.
Abstract: The speaker discussed labor union organization and militancy, unionization of professionals, contract negotiations, compulsory arbitration, and other factors affecting labor relations in school food service operations.

947-73
SCHOOL FOOD SERVICE: NEW LAWS CAN HELP YOU PROVIDE IT.
Nation's Schools 86 (5): 61-63. Nov 1970.
LB2804.N3
Contract feeding, Food preparation and distribution systems, Laws, School food service, Surplus commodities.
Abstract: As school food services are put under increasing pressure to feed all school children, most administrators are beginning to realize that the only economically feasible way to do this is to develop mass food producing, distributing, and serving systems. An April, 1970, amendment to the National School Lunch Program, allows a school system to employ a private food service company without losing federal surplus commodities. The private companies, utilizing their existing facilities and distribution network, can deliver thousands of Type A lunches at from 39 cents to 58 cents apiece and still make a profit.

948-73
SCHOOL FOOD SERVICE: TWELVE TRENDS YOU SHOULD TRACK.
Nation's Schools 90 (4): 67-69. Oct 1972.
LB2804.N3
Accounting, Cultural factors, Federal government, Menu planning, Nutrition education, School food service, Surplus commodities, Synthetic foods, Type A lunch.
Abstract: The federal government is placing increasing demands on school systems to provide lunches to all children, whether they can afford to pay or not. In addition, National School Lunch officials are paying close attention to twelve crucial areas of operation in school food service: care and feeding of teenagers, nutrition education, computer menu planning, extended services, less restrictive Type A meals, performance pay system, social issues, engineered foods, commodity manufacturing contracts, a national food service accounting system, contract management, and the impact of cultural factors on school food service.

949-73
SCHOOL LUNCH PROGRAM BECOMES BIG FACTOR FOR FROZEN MEAT FIRM.
Quick Frozen Foods 34 (6): 57, 84. Jan 1972.
389.8 Q4
Food industry, Frozen foods, Marketing, Meat, School food service.
Abstract: A New Jersey food processor, Goren Foods, cut its meat product lines by more than half in order to concentrate on the school lunch market. Half its sales are to schools with a third of the school total coming from further processed beef and pork. The company serves 35 school districts, from Long Island to Washington, D.C.

950-73
SECURITY PROTECTION FOR FOODSERVICE.
L A Gorton
Cooking for Profit 42 (254): 49-52,54. Feb 1972.
TX901.C6
Commercial food service, Robbery prevention, Security, Theft.
Abstract: How to maintain security, thus preventing employee pilferage, customer fraud. Tight administrative controls, modern mechanical aids, and common sense personnel practices are needed.

951-73
SELLING STUDENTS.
B H Axler, A Schwarz
Sch Foodserv J 26 (3): 45,47-50,52. Mar 1972.
389.8 SCH6
Commercial food service, Food fads, Food preferences, School food service, Students.
Abstract: Suggests that school food service should follow commercial food service as its model, catering to tastes and preferences of students, and use other techniques found in commercial food service.

952-73
A SURVEY INSTRUMENT FOR THE EVALUATION OF THE ECONOMIC-EFFICIENCY OF SCHOOL FOOD SERVICES.
Callison Haley Simon
N.p. 142 p. 1963.
TX945.S5 FEN
Cost effectiveness, Evaluation, Finance, Performance criteria, Personnel, Research methodology, School food service.
Thesis (Ed.D.) - Indiana University, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis describes the development of a survey instrument to be used by school administrators in ascertaining the economic value and efficiency of their school food services. Data was collected in the areas of (1) food service organization, (2) fiscal control of food services, (3) food service personnel, and (4) food service facilities and food preparation.

953-73
SIX SIMPLE THEFTS: CASES IN INTERNAL CONTROL.
James H Barrett
Cornell Hotel And Restaurant Admin Quarterly 12 (3): 76-78. Nov 1971.
TX901.C67
Attitudes, Food service workers, Personnel management, Security.
Abstract: It is the function of management to minimize the opportunity to steal by establishing internal controls--arranging the conduct of business so all susceptible transactions fall under the scrutiny of more than one individual. The author describes six case histories to show how internal controls prevent opportunities for employees to dip their fingers in the till.

954-73
SMALL DAY CARE CENTERS LOOM AS GIANT MARKET FOR FROZEN PREPARED LUNCHES.
Quick Frozen Foods 35 (5): 34-36. Dec 1972.
389.8 Q4
Day care services, Frozen foods, Preschool children (2-5 years), School food service, School lunch programs, Type A lunch.
Abstract: The need for day care presents a feeding problem for directors who must provide a hot lunch and 2 snacks a day to an estimated 6 million children. This article discusses the extent and future potential of the day care center market for the frozen food manufacturer and supplier.

955-73
SOME FACTORS IN BUILDING AN EFFECTIVE MARKETING PROGRAM.
Alvin H Randall
Food Prod Dev 5(8): 79-81. Dec/Jan 1972.
HD9000.1.F64
Food industry, Management, Marketing, Merchandising, Organization.
Abstract: The author presents what he sees as the new marketing philosophy developing in America. This approach seeks to earn profits by discovering consumer wants and producing a product that will fulfill them, rather than producing a product first and then trying to sell it.

956-73
SOMETHING SPECIAL AT O.U.
J Coyne
Sch Foodserv J 25 (1): 59-62. Jan 1972.
389.8 SCH6
College food service, Costs, Food service management, Salads.
Abstract: Renovation of the Oklahoma University food service system by adding salad bars, unlimited food, and special dinner nights has reduced operating costs one-third.

957-73
SOPHMORE HIGH SCHOOL STUDENTS' ATTITUDES TOWARD SCHOOL LUNCH.
Helen M Law
J Am Diet Assoc 60 (1): 38-41. Jan 1972.
389.8 AM34
Adolescents (12-19 years), Attitudes, Food habits, Food preferences, School lunch programs, Student participation.
Abstract: Questionnaires on attitudes toward the school lunch and on food habits were given to 664 10th grade students in schools with and without a menu choice. Parents and administrators were also questioned. Seventy per cent of the students ate the school lunch, largely because of closed campuses at many schools. Dislike of waiting in line and of eating lunch were the principal reasons reported by students for not eating lunch at school. Poor food preparation, small servings of the entree, and dislike of foods served were other reasons. Tabulation of foods disliked disclosed that many of them, especially vegetables, were disliked whether served at home or at school. Choice or lack of choice had no statistically significant effect on answers.

958-73
MANAGEMENT FUNCTIONS FOR STATE AND SYSTEM LEVEL SCHOOL AND NON SCHOOL FOOD SERVICE ADMINISTRATORS; PROCEEDINGS.
Southeastern Regional Seminar for School Food Service Administrators, Univ. of Tenn., 1969
Knoxville, Tenn. 144 p. 1969.
LB3479.U5T4 1969 FEN
Communication, Computer applications, Food service management, Inservice education, Low income groups, Personnel, Proceedings, Quality control, Seminars.
Extract: The objectives of the seminar were to develop an understanding of management functions and their application to the school food service and to develop materials for use in future food service seminars.

959-73
MANAGEMENT FUNCTION OF A CENTRALIZED SCHOOL FOOD SERVICE SYSTEM; PROCEEDINGS.
Southeastern Regional Seminar for School Food Service Administrators, University of Tennessee, 1970
Knoxville, Tenn. 154 p. 1970.
LB3479.U5T4 FEN
Budgeting, Facilities planning and layout, Food delivery systems, Food service management, Inservice education, Personnel, Proceedings, School food service, Seminars.
Extract: The emphasis of this seminar was on the application of the management functions to centralized school food service systems. Purposes of the seminar were: (1) to improve the management functions of centralized food service; for school and day care centers for more effective child nutrition programs and (2) to discuss and define the transitional operation needed to convert a decentralized food service unit to a centralized system.

960-73
NEW CONCEPTS IN MANAGEMENT; PROCEEDINGS.
Southwestern Regional Seminar for School Food Service Administrators, Oklahoma State University, 1970
Stillwater, Okla. 200 p. 1970.
LB3479.U5O39 FEN
Communication skills, Food service management, Group dynamics, Inservice education, Nutrition education, Personnel, Proceedings, School food service, Seminars.
Extract: The purpose of these Proceedings is to relate, in part, the information which was presented and shared via speeches, panel and group discussions during the two week seminar. Purposes of the seminar were: (1) to stimulate utilization of group dynamics and (2) to develop the dimensions of management.

961-73
SOY HELPS SKOKIE'S BUDGET.
D Satterfield
Sch Foodserv J 25 (2): 46,47-48. Feb 1972.
389.8 SCH6
Beef, Costs, Food preparation, School food service, Soybean products, Taste, Textured vegetable proteins.
Abstract: Use of textured vegetable protein in hamburger for patties, 30% textured vegetable protein, 70% hamburger, was the taste choice of students, and saved 9% over all beef.

962-73
SPOTLIGHT ON CONTRACT CLAUSES.
B Werne
Fast Food 71 (2): 111,114,116+. Feb 1972.
389.2538 F82
Food service workers, Labor unions.
Abstract: Seniority in the labor contract: definition, computation, application and conditions under which lost.

963-73
ELEMENTS OF SUPERVISION. 2d ed.
William R Spriegel, Edward Schulz, William B Spriegel
New York, John Wiley & Sons 349 p. 1957.
HF5564.S856 FEN
Cost effectiveness, Job placement, Job training, Management, Occupations, Personnel management, Recordkeeping, Supervision, work simplification.
Abstract: The author defines a supervisor as one who is responsible (1) for the conduct of others in accomplishment of a particular task, (2) for the maintenance of quality standards, (3) for the protection and care of materials, and (4) for services to those under his control. This book analyzes methods and procedures for supervisors to use in accomplishing their goals and dealing with personnel.

964-73
ST. LUKE'S & THE COMPUTER.
Robert Nelson, Ann K Ellis
Food Mgt 8 (1): 42-45. Jan 1973.
TX943.F6
Communications, Computer applications, Computer science, Food service management, Hospital food service, Technology.
Abstract: The advent of the computer has ushered in a whole new way of thinking and working, and has given birth to a new science--cybernetics, the science of communication and control. This article shows one way in which computers are being used in an institutional food service--St. Luke's Hospital in New York City.

965-73
STAFFING THE SCHOOL FOOD SERVICE.
Thelma Flanagan
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin. Univ. of Tenn., 1969 p 51-59. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Personnel management, School food service.
Abstract: A brief overview of school food service personnelprograms and staffing guidelines is discussed.

966-73
STATE DIRECTORS COST OUT SCHOOL MEALS.
Sch Foodserv J 26 (7): 20,22. Jul/Aug 1972.
389.8 SCH6
Costs, School breakfast programs, School lunch programs, Surveys.
Abstract: Survey recently conducted give regional costs of school lunch and school breakfast programs, including those of food, commodities, labor, other expenses.

967-73
MARKETING IN ACTION FOR HOTELS, MOTELS, RESTAURANTS.
Bob Stein
New York, Ahrens 191 p. 1971.
TX911.3.M3S84 FEN
Budgeting, Food service management, History, Hotels, Marketing, Merchandising, Research, Restaurants.
Abstract: This guide by one of the leaders in the field describes and illustrates the "umbrella" approach to modern marketing. This approach uses, integrates, and correlates all the marketing tools--research, advertising, promotion, publicity, and budgeting to stimulate greater sales results for the large chain or the small, single unit. The book shows how to do research that will form the basis of the marketing plan. It spells out many critical questions besetting management, tells how to ask these questions of the right people, and how to analyze the data received to plot marketing strategy. Highly detailed examples of marketing plans developed by the author are included. The book also indicates how to set up realistic marketing budgets.

968-73
STICK 'EM UP.
L Gottlieb
Fast Food 72 (1): 44,48,52. Jan 1973.
389.2538 F82
Commercial food service, Robbery prevention, Safety.
Abstract: Robbery prevention and safety practices in food serving establishments.

969-73
HOW TO MANAGE A RESTAURANT OR INSTITUTIONAL FOOD SERVICE.
John W Stokes
Dubuque, Iowa, Wm. C. Brown 343 p. illus. 1967.
TX945.S9718 FEN
Accounting, Commercial food service, Cost effectiveness, Facilities planning and layout, Food preparation, quantity, Food service management, Institutional feeding, Menu planning, Purchasing.
Abstract: This book is designed to provide for the restaurant operator, large or small, and the operator of the institutional food service the basic principles of modern business management as applied to food service. The book approaches the subject from the standpoint of the consultant or expert who is called in to help the restaurant operator conduct his business so as to make a profit and the institutional food service operator conduct his operation efficiently. A survey of the food service field is included. The material on management principles gives background on scientific management--the human relations approach and current thinking on participative management. The chapter on engineering facilities explains the

engineering principles underlying modern food service equipment and appliances. Quantity cookery is explained in terms of the physical bases for cooking methods.

970-73
FOOD SERVICE IN INDUSTRY AND INSTITUTIONS.
John W Stokes
Dubuque, Iowa, Wm. C. Brown Co. 261 p. 1970.
TX820.S73 FEN
Accounting, Facilities planning and layout, Food preparation and distribution systems, Food purchasing, Food service management, History, Institutional feeding, Menu planning, Vocational education.
Abstract: This book outlines the practical considerations and procedures involved in setting up and successfully operating food services in business establishments, hospitals, schools, governmental installations and other institutions. It opens with an historical sketch of industrial and institutional feeding from antiquity to the present. Subsequent chapters deal with topics such as: objectives and policies; food service organization; layout and equipment; purchasing, receiving, and storage procedures; menu-planning; food preparation; distribution and service; sanitation and safety; cost control; and operating statements and budgets. The final chapters include suggestions on building and maintaining cafeteria sales and provide a summary of current laws and regulations affecting food services.

971-73
THE SUPERVISOR: MOTIVATING THROUGH INSIGHT (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Education Media 1 cassette, super 8mm, sd, col, 12 min. 1972.
HF5549.S92 FEN AV
Personnel management, Supervision, Supervisors.
With study guide. For use in Fairchild cassette projector.
Abstract: Instruction in employee motivation for people-supervisors-who must achieve results through the work of others. Points out that employees must be seen as unique individuals, with emotions and personal lives as well as jobs. In order to motivate people to want to do their work well and acquire satisfaction from the process, the supervisor must develop insight into human emotions, his own as well as his employees. This file uses the device of a chess game to counter old myths about job needs and construct a new viewpoint in which recognition, participation, creativity, job challenge, and human dignity are seen as keys to motivation.

972-73
THE SUPERVISOR: MOTIVATING THROUGH INSIGHT (MOTION PICTURE).
National Educational Media, Inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 12 min. 1972.
HF5549.S9 FEN AV
Personnel management, Supervision, Supervisors.
With study guide. Also available in film loop (HF5549.S92.
Abstract: Instruction in employee motivation for people-supervisors-who must achieve results through the work of others. Points out that employees must be seen as unique individuals, with emotions and personal lives as well as jobs. In order to motivate people to want to do their work well and acquire satisfaction from the process, the supervisor must develop insight into human emotions, his own as well as his employees. This file uses the device of a chess game to counter old myths about job needs and construct a new viewpoint in which recognition, participation, creativity, job challenge, and human dignity are seen as keys to motivation.

973-73
FOOD SERVICE FOR THE ARMY AND AIR FORCE.
Arthur Symons
Harrisburg, Penn., The Military Service Publishing Company 388 p. 1953.
UC723.S9 FEN
Baking, Dried foods, Emergency feeding, Fats and oils, Food preparation, quantity, Food service management, Menu planning, Military food service.
Abstract: This book gives a detailed analysis of food service management for the U.S. Army and Air Force. Nutrition, menus, and rations are discussed, as well as special requirements for feeding personnel on field duty. Information concerning nutritional value and preparation of specific types of food is presented.

974-73
A SYSTEM---WHAT IT IS AND WHAT IT DOES.
George R Conrade, Albert L Wrisley
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 45-55. July 12/24, 1970.
LB3479.U5M3 FEN
Decision making, Systems analysis.
Extract: Systems is the "In" word right now. Unfortunately, while the systems concept is basically straightforward, basically a simple approach, it is quite often misused. What I am going to try to do, this morning, it to explain the systems concept, and try to show how it relates to planning and control within an organization.

975-73
A SYSTEM---WHAT IT IS AND WHAT IT DOES. (PART 2).
Albert L Wrisley
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 55-60. July 12/24, 1970.
LB3479.U5M3 FEN
Food service, Management systems, Organization, Systems analysis.
Abstract: A discussion of systems and food service.

976-73
SYSTEMS APPROACH TO LABOR COST CONTROL.
Thomas W Lattin
Cooking for Profit 264: 19-23. Dec 1972.
TX901.C6
Accounting, Food service management, Personnel management, Recordkeeping.
Abstract: this "systems approach" to labor cost control combines meal service predictions with man hour budgeting, concentrating only on that portion of the labor cost that can and should vary with fluctuations in business volume. The important records used include a weekly forecast report, a manpower guideline chart, a weekly manpower budget, and a weekly personnel schedule.

977-73
TEENAGER - THE MARKETER'S DILEMMA.
Food Prod Dev 5(7): 42-44. Nov 1971.
HD9000.1.F64
Adolescents (12-19 years), Advertising, Consumer economics, Marketing.
Abstract: The teenage market consists of a group of young people who have a buying power in the amount of $45 billion. It is estimated they influence the spending of $145 billion more. This article attempts to describe the characteristics of the teenage market, emphasizing that without an understanding of the teenage consumer group, no manufacturer will ever hope to claim their attention.

978-73
THE THREE A'S OF CHANGE - ANTICIPATING, ACCEPTING, ACTUATING.
A Dale Allen
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 317-326. July 12/23, 1971.
LB3479.U5K3 FEN
Economic influences, Nutrition, Resistance to change, Sociology.
Abstract: This paper discusses some of the psychological, sociological, and economic factors involved in change. A number of ways to reduce resistance to change are presented.

979-73
TO JOIN OR NOT TO JOIN MULTIEMPLOYER BARGAINING?
B Werne
Fast Food 72 (1): 80,82,84,86. Jan 1973.
389.2538 F82
Labor unions, Management, Restaurants.
Abstract: Negative aspects of multiemployer bargaining with labor unions.

980-73
TODAY'S YOUTH - A NEW BREED OF CAT.
Richard Owens
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 301-310. July 12/23, 1971.
LB3479.U5K3 FEN
Attitudes, Decision making, Young adults (20-34 years).
Abstract: This paper discusses the outlooks and attitudes of youth today. Topics covered include the short-term perspectives of young people, their desire to be involved in decision making, the influence of their peers, their questioning of adult judgment, their overall attitude concerning school, the difference in their attitudes and values from those of the school, their earlie physiological maturity, their exposure to wealth, the influence of T.V., their ability to think, their desire for immediacy, their questioning of what they learn, and their sincere concern for society.

981-73
TRENDS IN FOOD SERVICE.
Roslyn Willett
Food Technol 27 (5): 99-106. May 1973.
389.8 F7398
Computer applications, Food service industry, Personnel management, Prediction.
Abstract: Predictions for the future of food service include changes in job organization, increased usage of computers, reconciliation of technology and ecology, more emphasis on fresh produce, more emphasis on nutrition, more self-service and smaller dining rooms, changes in types of institutions, more large-scale advance preparation, and changes in eating habits.

982-73
THE SCIENCE OF HOUSEKEEPING.
Gina Tucker
Chicago, Institutions Magazine/Volume Feeding Management 96 p. 1970.
TX912.T8 FEN
Equipment, Hotels, Maintenance, Management, Personnel management, Recordkeeping, Recruitment, Sanitation.
Abstract: The biggest problem in any housekeeping department can be covered by one question: "How can you get the maids to clean the rooms?" This has a double meaning depending upon where you place the emphasis, for it means both "How can you find them?" and "How do you get them to perform?" In this book

983-73

are tested recommendations for planning and staffing a new housekeeping department as well as remedies for the many ills that can develop in an existing housekeeping department. Detailed are solutions for the housekeeping problems that are encountered daily in food service/lodging operations. This book is designed both to help experienced housekeepers do a better job and for use as a guide to help the uninitiated improve their performance.

983-73
SCHOOL LUNCHES: A BILLION-DOLLAR MARKET FOR FOOD.
U.S., Consumer and Marketing Service
Washington, D.C. 9 p. 1966.
LB3475.U525 FGN (U.S. Consumer and Marketing Service. PA-750)
Food economics and consumption, History, School lunch programs, Statistical data.

Abstract: This booklet compares the dollar value of the foods delivered to school lunch programs in 1962-63 with those delivered in 1957-58. The overall increase was over fifty percent, with individual increases ranging as high as 566 % in the case of dehydrated potatoes. The total value for public and private schools was over a billion dollars. The role of the buyer, the seller and the federal government in increasing this market is briefly discussed.

984-73
PRIVATE SCHOOL LUNCH: MANAGEMENT MANUAL.
U.S., Consumer and Marketing Service
Washington, D.C. 29 p. 1967.
LB3475.U5 FGN (U.S. Consumer and Marketing Service. C&MS-55)
Administration, Finance, Food service management, National School Lunch Program, Personnel, Private schools, School lunch programs.

Extract: This handbook for sponsors, school lunch supervisors and school lunch managers in private schools is a guide to establishing and improving school lunch programs administered by the Consumer Food Programs District Offices. Along with background and history of the program, the handbook covers administration, finance, personnel, and operations. While this manual is geared mainly to schools that prepare lunches on the school premises, it can also be used by other schools, such as those having prepared foods carried in from central or satellite kitchens.

985-73
SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT SEMINAR FOR UNIFORM ACCOUNTING.
U.S., Food and Nutrition Service
Washington, D.C. unp. [n.d.].
HF5686.F61P6 FGN
Accounting, Finance, Food service management, School food service, Seminars.

Abstract: This ring-binder notebook contains the instructional materials for a seminar on school food service financial management. The first section comprises exercises in accounting and bookkeeping procedures. The second section deals with case studies, and the third is a collection of hand-outs. Section 4 contains Vugraph copies, and section 5 contains a quantity of ruled notebook paper and ledger paper for taking lecture notes and preparing account records.

986-73
A GUIDE TO NUTRITION AND FOOD SERVICE FOR NURSING HOMES AND HOMES FOR THE AGED.
U.S., Health Services and Mental Health Administration, Community Health Service
Rockville, Md. 111 p. illus. 1971.
RA975.5.D5U5 FGN
Elderly (65 + years), Food cost analysis, Food preparation, quantity, Food purchasing, Food service management, Guides, Hospital food service, Menu planning, Storage.
Revised.

Abstract: This revised version of the guide gives instruction on the operation of a food service. In addition to explaining principles of nutrition that are essential to planning and preparing wholesome appetizing meals. The roles of the food service supervisor and the dietetic technician are explained, and educational opportunities for food service workers are described. Also included is material on policies and procedures, budgets, food production and distribution, contract food services, the role of dietitians and food service supervisors, influence of convenience foods on kitchen operation, the new revised recommended dietary allowances, training guidelines, and an updated reference list.

987-73
PRINCIPLES OF PUBLIC ACCOUNTING.
U.S., Office of Education
Bert K Adams
Washington, D.C. 272 p. 1967.
LB2830.U5 FGN (U.S. Office of Education. State educational records and report series: handbook II-B)
Accounting, Budget procedures, Educational finance, Manuals, School food service, Schools.

Abstract: This handbook is designed for people who will be recording and reporting to others on financial information about a school district. The handbook may be used as a self-instruction tool as well as a supplementary reference in formal methods of training in school accounting. To meet varying needs, the book proceeds on the assumption that the reader is a beginner in the field of financial recordkeeping and that other readers will use their own wisdom in selecting appropriate chapters of the handbook. To enable the reader to become more familiar with the principles suggested, the handbook presents a set of the accounting records for a hypothetical school district.

988-73
UNDERSTANDING THE COMMUNITY SOCIAL SYSTEM.
Donald E Johnson
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 62. July 19/30, 1971.
LB3479.U5W5 FGN
Community, Cultural factors, Nutrition education, Sociology.

Abstract: This paper deals with the understanding of a community as a social system. Leadership in a community and the factors influencing leadership are discussed.

989-73
UPGRADE YOUR MANPOWER TASK ALLOCATION SYSTEM.
Richard K Rodgers
Food Serv 33 (6): 40-44. June 1971.
389.2538 F732
Commercial food service, Food preparation and distribution systems, Food service management, Job training, Personnel management, Work simplification.

Abstract: The focus is on the basic operating cycle needed to serve one patron or one customer. Analysis begins with job identification--jobs performed under the present system. Since each job in a combination or mixture of "task activities," job identification is helpfully portrayed through use of a "skill development progress guide". This is followed by use of a training chart which is a modular task analysis and description paper for each distinct human activity. The worker is doing his job if the customer enjoys his meal. Checklists are presented for: (a) general pre-opening activities for a food service operation; (b) regular operating activity sequence. The author believes that this kind of systems-oriented, task-identification process will enable an operator to find out who is doing what and how these same tasks can be repackaged, simplified, or eliminated to generate higher total system productivity and effectiveness.

990-73
THE USE OF A COMPUTER IN FORMULATING LOW COST DIETS.
F A Farmer, H L Maconochie
J Can Diet Assoc 31 (3): 173-178. Sept 1970.
389.9 C1632
Computer applications, Computer science, Costs, Diets, Nutrient values.

Abstract: Demonstration showing how the computer can be used on behalf of people who need its help, including families in Canada with incomes below the poverty line; tables of calcium, nutrients contributed by foods, and costs of a diet for a lactating woman for one week.

991-73
UTILIZING OUTSIDE CONTRACTORS TO EXPAND SCHOOL FOOD SERVICE OPERATIONS.
Marjorie Holgate
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 179-189. July 12/24, 1970.
LB3479.U5M3 FGN
Contract feeding, Facilities planning and layout, Food delivery systems, School food service.

Abstract: The speaker described her experiences utilizing outside contractors in the expansion of school food service in New Haven. The speech was illustrated with slides. She noted that one of the most difficult parts of trying to specifying foods for the lunches is getting what you want, and after you get it, determining that it has what you think it has.

992-73
VARIETY IS VITAL TO VEGETABLE FARE.
Food Serv 35 (3): 10, 88-91. Mar 1973.
389.2538 F732
College students, Food preferences, Surveys, Vegetables.

Abstract: Sixty-four per cent of the college students interviewed said corn was one of their five favorite vegetables. French-cut green beans were second at 44 per cent. However, when figures for the three varieties of green beans included on the questionnaire (French--cut, Italian cut, and with almonds) are combined, they register a total of 90 per cent. Cabbage and beets were least popular with 6 and 9 per cent respectively.

993-73
VENDING CAFETERIA LEADS TO SUIT BY SERVICE EMPLOYEES.
Lee O Garber
Nation's Schools 85 (5): 92, 96. May 1970.
LB2804.N3
Court litigation, Food service workers, School food service, Vending machines.

Abstract: The Sequoia Union, California, School Board closed the school cafeterias in 1967 and discharged 35 workers. When a vending machine company sought to provide the schools with food service under contract, the employees union filed suit, charging the contract was illegal. The defendant claimed that the plaintiff lacked standing to sue, and that even if it did have standing, the contract was not unconstitutional and illegal. The court ruled for the defendant.

994-73
VENTURING INTO THE '70'S.
Bernard D Kahn
Food Prod Dev 6(2): 76-78. Apr 1972.
HD9000.1.F64
Marketing, Merchandising, New products.
Abstract: "Venture" marketing is defined as "an imaginative way of performing the planning and execution necessary to move companies into new areas-at lower cost, in less time, and at lower risk than is experienced by traditional marketing of new products." "Venturing may not be described as acquisitions, new product development, or line extensions", although it sounds very similar, since it involves "careful analysis of growth potential of new industries, required penetration, and possible areas of competition.".

995-73
WATCH SPECIFICATIONS FOR CONTRACT CLEANING.
Edwin B Feldman
Nation's Schools 90 (3): 76. Sept 1972.
LB2804.N3
Maintenance, Sanitation, School administration.
Abstract: A school system hiring a contract cleaner should know how to hire a reputable contractor, how to choose the right contract, and what to put in the specifications. This article tells how and what.

996-73
SCHOOL AND INSTITUTIONAL LUNCHROOM MANAGEMENT.
Olive B Watson
West Nyack, N.Y., Parker 310 p. illus. 1968.
TX945.W33 FEN
Equipment, Facilities planning and layout, Institutional feeding, Menu planning, Personnel management, Purchasing, Recordkeeping, Sanitation, School food service.
Abstract: This book is about food preparation and management. It includes every phase of the cafeteria and restaurant food service and applies to the large cafeteria or restaurant and also to the small food service. It contains many helpful hints and suggestions. The book is a technical manual for those directing food services in schools, nursing homes, hospitals, clubs, churches, resort camps, commercial cafeterias and restaurants, and it tells how to attain attractiveness and control quality and cleanliness in the food served. Included are the planning and setup of the physical plant, the selection and organization of personnel, selection and care of equipment, and safety and sanitation procedures. Detailed work sheets are examples for manager and staff. Basic nutrition, menu planning, standardizing recipes, buying of foods, and counter display of foods are discussed, telling how to maintain efficiency in the dining room and kitchen and how to control procedures in food preparation.

997-73
FOOD SERVICE IN INSTITUTIONS. 4th ed.
Bessie Brooks West, LeVelle Wood, Virginia F Harger
New York, John Wiley & Sons, Inc. 702 p. illus. 1966.
TX945.W415 FEN
Costs, Facilities planning and layout, Food preparation, quantity, Food selection, Food service management, Institutional feeding, Menu planning, Personnel management, Textbooks.
Extract: Educational and technological developments in the area of quantity food service management have increased tremendously since the first edition of Food Service in Institutions was compiled as a basic text and reference book. College students now have a broader background knowledge of food, its sources, preparation, and service, and a stronger foundation in science than when earlier editions were published. In the present edition, emphasis is on basic principles and their application to the food service industry. Inclusive coverage of all factors relating to food service management is not possible in one book. It is expected that pertinent material from the many current available sources will be used to supplement the contents of this book.

998-73
ESSENTIALS OF MANAGERIAL FINANCE.
J Fred Weston, Eugene F Brigham
New York, Holt, Rinehart and Winston 554 p. 1968.
HG4011.W42 FEN
Accounting, Budgeting, Finance, Management.
Abstract: This text presents the fundamental materials of a business finance course. Part one is an introduction to financial management. Parts two and three give basic tools of financial analysis, and examine budgeting decisions. Parts four and five consider the uses of capital and short-term financing. Part six analyzes long-term securities. Part seven discusses mergers and corporate failure. Part eight deals with financial policy.

999-73
WHO SAYS SCHOOL LUNCH NEEDS PUBLIC RELATIONS?
G Plegge
Sch Lunch J 24 (7): 72-76. Jul/Aug 1970.
389.8 SCH6
Food service industry, Public relations, School food service, School lunch programs.
Abstract: Defines the public for which public relations in the school lunch program are, from student to tax-paying public. Suggests techniques by which the school lunch programs may improve their program, and the public's knowledge of it.

1000-73
WILL ADVANCE TESTING REDUCE NEW PRODUCT RISKS?
Walter W Foster
Food Prod Dev 7(1): 68-72. Feb 1973.
HD9000.1.F64
Cost effectiveness, Food data sources, Marketing, Merchandising, New products, Prediction.
Abstract: This article emphasizes that new product success depends on the best research plan and the best management plan working together. Selection of premarket or full scale market testing of some type will be determined by the nature of the product, the market, the competition, and the key uncertainties involved. Selection also will be based on the prior experience of employees and manufacturing organization. The best assurance of success is through teamwork of research and management.

1001-73
SCHOOL FOOD SERVICE MANAGEMENT DEVELOPMENT PROGRAM: MANUAL, ADVANCED COURSE.
Wisconsin, University, Cooperative Extension Programs
Yvonne K Bushland, Mary E Mennes
Madison, Wisc. 48 p. 1969.
LB3475.W52 FEN
Food service management, Inservice education, Menu planning, Nutrition, Purchasing, Recordkeeping, School community relations, School food service, Type A lunch.
Abstract: This manual is from an eight session advanced course touching on all aspects of food service management. Study guides, notes, reading lists, and other information are included.

1002-73
WISE UP--GO MODERN--CUT OUT A LA CARTE AND CUT COSTS.
T J Farley
Sch Lunch J 25 (5): 96, 98. May 1971.
389.8 SCH6
Food preferences, Food service management, Menu planning, School food service, Type A lunch.
Abstract: Improving school lunch service by eliminating a la carte service entirely, and serving only a superior type A lunch.

1003-73
WORK SIMPLIFICATION.
L Rose
Sch Lunch J 24 (3): 34,36,38,40. Mar 1970.
389.8 SCH6
School food service supervisors, Work simplification.
Abstract: Excerpts from a talk given at the 23rd annual meeting of the American School Food Service Association, Detroit, Aug. 5, 1969, and includes: Selecting job to be improved, analyze the complete process, question each detail, work out a better method, and apply the new method on a pilot run first, then use it until a better way is developed.

1004-73
YELLOWSTONE'S FOODSERVICE: MISSION IMPOSSIBLE!
J R Myers
Cooking for Profit 41 (264): 24-26,49. Dec 1972.
TX901.C6
Commercial food service, Convenience foods, Food service industry.
Abstract: Problems solved in serving $2.4 million worth of food in 100 days, at Yellowstone National Park.

1005-73
YOUNG AMERICA DINES OUT: HOW YOUTH VOTED IN '72.
Food Serv 34 (12): 12-15, 17, 18, 20. Dec 1972.
389.2938 F732
Age groups, Commercial food service, Food preferences, Marketing, Surveys, Young adults (20-34 years).
Abstract: The young customer is typically anxious and able to try new dishes and new places and says he is concerned about consumerism, human rights, and the environment. He also controls a lot of money. When dining out, young people want color on the tabletop, flowers, wine with meals, and adventure--calorie counters are rare. They tend to spend more money than their elders; table-service restaurants in the medium-price range ($2 to $4.99) rank highest in popularity. There is a high response to restaurants specializing in foreign foods. The young are more influenced by the mass media than their elders, but in choosing a restaurant, the "recommendation of a friend" ranked as the greatest influence.

1006-73
YOUNGSTERS' TASTE TEST PICKS FAVORITES.
A Greshoff
Sch Lunch J 25 (4): 64-66. Apr 1971.
389.8 SCH6
Food preference measures, School children (6-11 years), School lunch programs, Taste panels, Type A lunch.
Abstract: School children participated in a taste panel to select favorite foods, and preferred a balanced lunch to a la carte.

1007-73
YOUTH SPEAKS: STUDENT INVOLVEMENT IN SCHOOL FOOD SERVICE --A PANEL DISCUSSION.
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 201-219. July 21/23, 1971.
LB3479.U5K3 FEN

1007-73

Food preferences, School food service.
Abstract: This panel discussed youth involvement in school food service. The objective was to provide insight into students' reactions to school food service. Related questions included what students like and dislike about school food service, their suggestions for improvement, ways the school food service director can increase participation, particularly among students, and "why don't your friends eat in the school lunch service?".

1008-73
3RD-AGERS - THE NEW HEDONISTS.
Ernest Dichter
Food Prod Dev 6(4): 31-32. Jun/Jul 1972.
HD9000.1.F64
Elderly (65 + years), Food habits, Food preferences, Organic foods, Special groups, Diets.
Abstract: "Third-agers" is a new euphemism for older people. According to the author, older people are interested in gourmet and quality foods, and food manufacturers would do well to cater to this interest, with attractive new products in smaller "fun" packages.

1009-73
7 MAINTENANCE IDEAS FROM INDUSTRY.
Nation's Schools 90 (5): 42-45. Nov 1972.
LB2804.N3
Cost effectiveness, Maintenance.
Abstract: Industrial maintenance departments concentrate on three principles of cost effectiveness: (1) looking for new products or processes that will save time or money, (2) remembering that equipment and materials usually cost less than money, and (3) keeping in mind that planning is prerequisite to saving money. The seven examples of industrial maintenance in this article illustrate these principles, and show how the principles can be applied to schools as well as industry.

1010-73
93¢ A DAY.
C A Powell
Sch Foodserv J 25 (2): 55-58. Feb 1972.
389.8 SCH6
Convenience foods, Costs, Disadvantaged youth, Mental retardation, School food service.
Abstract: Lapeer State Home and Training School, Lapeer, Michigan, stays within a raw food cost budget of no more than 93¢ to feed one resident three meals daily. The mentally retarded "kids" are 1-90, 2,750 in number, and receive an average intake of 2800 calories per day.

## Education and Training

1011-73
A "FAIR" WAY TO TEACH NUTRITION.
Maria Marvosh
J Nutr Educ 2 (2): 48-49. Fall 1970.
TX341.J6
Activity learning, Hospital food service, Nutrition education.
Abstract: A nutrition fair held in a hospital not only communicated trends in hospital dietetics but also related food and nutrition to community resources which may provide continuing care for patients after discharge.

1012-73
AV DECISION MODEL.
Gerard J Ennis
Training In Business And Industry 9 (5): 40-45. May 1972.
HF1101.T7
Audiovisual aids, Cost effectiveness, Instructional materials, Training.
Abstract: The author tells how Atlas Chemical Industries analyzed its needs in choosing audiovisual media for training programs. Pilot programs are described from which Atlas deduced 19 criteria on which to make a logical choice of audiovisual tools.

1013-73
ADVENTURES IN NUTRITION EDUCATION RESOURCES II--MINI WORKSHOPS WITH DAIRY COUNCIL, INC.
Arlene Bickel, Joan Gay, Betty Harris
In Proceedings of the Nutrition Education Seminar.
Florida Agricultural and Mechanical Univ., 1971 p 64-66.
July 18/28, 1971.
L934. U9 FEN
Nutrition education, Workshops.
Abstract: This paper presents three mini-workshops which were used to demonstrate vehicles by which the teaching of nutrition can be integrated into a total elementary school curriculum. Dairy Council, Inc. Materials were used in the workshops.

1014-73
ALL BENEFIT FROM HANDICAPS' TRAINING.
D Dunlap
Sch Foodserv J 26 (i.e.25, 8): 83-84. Oct 1972.
389.8 SCH6
Disadvantaged youth, Food service training, Mental retardation, Vocational education.
Abstract: Description of successful program in Newport News, Virginia, school cafeterias, for training mentally retarded children in food service occupations.

1015-73
GUIDELINES FOR HOSPITALITY EDUCATION IN JUNIOR COLLEGE.
American Association of Junior Colleges
Richard L Almarode
Washington, D.C. 56 p. 1967.
TX911.5.A4 FEN
Adult education, Curriculum planning, Facilities planning and layout, Financial support, Food service training, Junior colleges, Public relations, Vocational education.
Abstract: This booklet provides guidelines for junior colleges that are establishing occupational education programs in hotel, restaurant, and institutional management. The guidelines are general and allow for adaptation to individual needs.

1016-73
OPPORTUNITIES FOR EDUCATIONAL AND VOCATIONAL ADVANCEMENT; GED TESTING PROGRAM, COLLEGE-LEVEL EXAMINATION PROGRAM, USAFI COURSES AND TESTS. 4th ed.
American Council on Education
Washington, D.C. 92 p. 1971.
U408.3.A4 FEN (American Council on Education. Bulletin no. 10)
Admission criteria, Adult education, Equivalency tests, Evaluation, General Educational Development, Higher education, Job placement, Professional education, Vocational education.
Abstract: There are pressing demands today by adults, who did not or could not complete their formal education, for programs adapted to their needs which will enable them to meet requirements of high school graduation so that they may qualify for better jobs or continue their studies at a higher level. There are also those who have acquired college-level knowledge through nontraditional means and wish to demonstrate their academic acheivement to gain recognition in fields where a reliable method is needed for assessing a person's educational level. This publication describes three programs established especially for adults: General Educational Development (GED) Testing Program, sponsored by the American Council on Education through its Commission on Accreditation of Service Experiences; College-Level Examination Program (CLEP), sponsored by the College Entrance Examination Board; and the United States Armed Forces Institute (USAFI) Courses and Tests, a program of instruction and testing, sponsored by the Department of Defense.

1017-73
A GUIDE TO THE EVALUATION OF EDUCATIONAL EXPERIENCES IN THE ARMED SERVICES; FORMAL SERVICE SCHOOL COURSES; CREDIT AND ADVANCED STANDING BY EXAMINATION.
American Council on Education
Cornelius P Turner
Washington, D.C. 527 p. 1968.
U408.3.A653 FEN
College admission, Education, Equivalency tests, Evaluation, Inservice courses, Vocational education.
Abstract: This guide provides a sound appraisal of the various training programs offered in the armed services. It also describes two national testing programs through which adults have an effective method for the evaluation of their achievements at specific educational levels.

1018-73
GRANTING CREDIT FOR SERVICE SCHOOL TRAINING. 3d ed.
American Council on Education, Commission on Accreditation of Service Experiences
Washington, D.C. 18 p. 1968.
U40893.A422 FEN (American Council on Education. Bulletin number 8)
Admission criteria, Adult education, Colleges, Equivalency tests, Evaluation, General Educational Development.
Abstract: This bulletin is primarily for use by officials of institutions of higher education concerned with the admission and placement as students of both veterans and service personnel on active duty. It explains the various means through which the Commission on Accreditation of Service Experiences can help institutions in the evaluation of and the granting of credit for military educational experiences. Described are the Commission's services and, in particular, its major handbook, the 1968 edition of A Guide to the Evaluation of Educational Experiences in the Armed Services. It also defines the types of military training programs evaluated by the Commission and how the evaluations are made, and specifies types of service training that are not evaluated by the Commission. It includes suggestions and "cautions" that officials should consider in determining whether or not credit might be granted to enrolled students for their military educational experiences.

1019-73
EXAMINER'S MANUAL FOR THE TESTS OF GENERAL EDUCATIONAL DEVELOPMENT. 6th ed.
American Council on Education, General Educational Development Testing Service

Washington, D.C. 17 p. 1971.
U408.3.A426 FEN
Administration, Equivalency tests, General Educational Development, Manuals.
Abstract: This manual gives procedures and recommendations for examiners administering the General Educational Development Tests. A description of the testing program and of the interpretation and validity of the tests is included.

1020-73
MANUAL FOR THE EDUCATION OF THE FOOD SERVICE SUPERVISOR, PART ONE OF TWO-PART SERIES: GUIDELINES FOR ORGANIZATION AND ESTABLISHMENT OF A TRAINING COURSE.
American Dietetic Association
Chicago, Ill. 28 p. 1968.
TX943.5.T744 FEN
Curriculum planning, Facilities planning and layout, Food service management, Food service training, Guides, Inservice education, Recruitment, Supervision.
Abstract: The purpose of this manual is to assist in the development of training programs for food service supervisors, and to identify what must be considered in establishing a course. An outline for minimum classroom instruction includes lessons on (1) orientation to the food service department, (2) nutrition, (3) menu-making and planning, (4) merchandizing and procurement of food, (5) principles of food preparation and service, (6) housekeeping, sanitation, safety, and hygiene, and (7) supervisory and job techniques.

1021-73
A STUDY GUIDE FOR THE FOOD SERVICE SUPERVISOR. 4th ed.
American Dietetic Association
Chicago, Ill. 189 p. 1968.
TX943.5.T74422 FEN
Correspondence study, Dietetics, Food service training, Hospital food service, Study guides, Teaching guides, Therapeutic and special diets.
Abstract: This correspondence course for the training of the food service supervisor is an organized educational program designed to assist the food service supervisor in fulfilling the responsibility of his position. The course is primarily planned for those individuals who are in locations and situations where there is no public school instruction offered for the training of food service supervisor in vocational--technical high schools and junior colleges. The intent and purpose of this course is to help the student improve his performance on the job and thus improve patient care.

1022-73
MANUAL FOR THE EDUCATION OF THE FOOD SERVICE SUPERVISOR--PART ONE OF TWO-PART SERIES.
American Dietetic Association
Chicago, Ill. 77 p. 1966.
TX943.5.T7442 FEN
Dietetics, Food service management, Food service training, Guides, Hospital food service, Inservice education, Supervision, Work experience.
Abstract: The purpose of this two-part manual is to assist in the development of training food service supervisors and to identify what must be considered in establishing a course of study. Part 1 of the guide concerns the procedure for establishing a course and the outline for classroom instruction. Part 2 deals with course content in the various food service operations.

1023-73
CONFERENCE ON GUIDELINES FOR NUTRITIONAL EDUCATION IN MEDICAL SCHOOLS AND POSTDOCTORAL TRAINING PROGRAMS, JUNE 25-27, 1972.
American Medical Association
Philip L White, L Kathleen Mahan, Maggie E Moore
Chicago, Ill. 105 p. 1972.
R837.N844 FEN
Curriculum planning, Medical education, Nutrition education.
Abstract: The schools of medicine in the United States are woefully inadequate in providing nutrition training for their students. This booklet is a compilation of guidelines for establishing curricula in nutrition as part of the regular course of study in medical schools around the country. The conference, from which these guidelines evolved, was sponsored by the American Medical Association, the Nutrition Foundation, Inc., the Department of Health, Education, and Welfare, and the American Heart Association.

1024-73
IMPROVEMENT OF PERSONNEL THROUGH TESTING, INTERVIEWING, ORIENTING, TRAINING AND EVALUATING - PART 2.
American School Food Service Association
Denver, Colo. 129 p. 1969.
TX911.3.P444 FEN
Curriculum planning, Evaluation, Food service training, On the job training, Personnel management, Testing.
Abstract: This is part 2 of a manual designed to help school food service managers to hire, train, and hold dependable, qualified personnel. Personnel hiring and orientation techniques, training methods, and personnel evaluation techniques are all discussed in detail.

1025-73
SCHOOL LUNCH WORKER OTHER THAN DIRECTOR OR SUPERVISOR.
American School Food Service Association
Denver, Colo. 31 p. [n.d.].
TX945.A4 FEN
American School Food Service Association, Evaluation, Food service workers, School food service, Training.
Extract: This bulletin has been prepared for the use of the school food service employee other than the director or supervisor. Their responsibilities include all phases of food preparation, safety, and sanitation. The contents of this bulletin are written in a form to be as applicable as possible to the many employees in this area of school food service.

1026-73
AND THEN THERE WERE 17!
Sch Foodserv J 27 (4): 29,31,34-35. Apr 1973.
389.8 SCH6
Dietitians, School food service, Training.
Abstract: In its third year, Milwaukee's American Dietetic Association-approved internship program in school food service administration graduates nine interns, bringing the total graduates to seventeen. The experiences of the earlier graduates are reviewed.

1027-73
APPLICATION OF A THREE-STAGE SYSTEMS APPROACH MODEL FOR PRODUCING CAREER AWARENESS MATERIALS.
Robert D Brooks, Jack Whitehead, Fred W Miller
Audiovisual Instruction 18 (4): 17-20. Apr 1973.
LB1043.A9
Audiovisual aids, Career choice, Instructional materials, Material development, Systems analysis, Vocational education.
Abstract: Commercial media producers are beginning to experiment with systems approach models for producing instructional media materials. The approach is certainly not new, but for many commercial producers a total system of development, including research and evaluation, is a radical departure from traditional filmmaking. The process presented in this article was used in the development of five multi-media units in career awareness.

1028-73
AN APPLICATION OF INSTRUCTIONAL DEVELOPMENT IN A STATE DEPARTMENT OF EDUCATION.
Jay C Smith, William A Crump
Audiovisual Instruction 17 (8): 18-23. Oct 1972.
LB1043.A9
Curriculum planning, Georgia, Inservice education, State government, Systems analysis, Teacher education.
Abstract: As a process for instructional improvement, instructional development can occur at several levels of the educational enterprise. The planning of a staff in-service development program for the Georgia Department of Education was viewed as an instructional development opportunity. Processes previously identified and developed by instructional developers were utilized to (a) identify and define the problem, (b) organize the development effort, (c) identify program objectives and methods including program structure and policies, and (d) construct a prototype of a component for the resulting staff in-service development program. This article is an explanation of the instructional development process utilized.

1029-73
APTITUDES IN SELECTION AND TRAINING OF FOOD SERVICE PERSONNEL.
Jack O Ninemeier, Marjorie M McKinley, Geraldine M Montag
J Am Diet Assoc 57 (4): 341-344. Oct 1970.
389.8 AM34
Aptitudes, Educational programs, Food service management, Food service training, Food service workers, Personnel management.
Abstract: A study was undertaken to determine the relationships of aptitudes of trainees to the outcomes of a training experiment. The training consisted of three short courses of five days' duration each, offered each summer at Iowa State University to personnel working in Iowa school lunch programs. Significant positive relationships were found between aptitudes and pretraining job knowledge. It was concluded that the norms established by the United States Employment Service for food service workers are useful tools for selection of employees from among job applicants. No relationship was found between aptitude scores and gain in job knowledge due to training, inferring that training of the type given was likely to be as beneficial to persons with low aptitudes as to those with high aptitudes.

1030-73
THE MESSAGE IS YOU: GUIDELINES FOR PREPARING PRESENTATIONS.
Association for Educational Communications & Technology
Mack R Rowe
Washington, D. C. 40 p. illus. 1971.
LB104395.A4 FEN
Conferences, Speeches, Teaching techniques.
Abstract: This booklet is for the guidance of those responsible for preparing presentations at conferences, conventions, and similar meetings. It gives detailed information as to planning, presentation, and successful use of audio-visual materials. Specific instructions are included for the presenter, the producer, and the sponsor.

1031-73
AUDIO-VISUALS MAKE EMPLOYEE TRAINING MORE EFFECTIVE.
Cooking for Profit 42 (264): 44,46,48,61. Feb 1973.
TX901.C6
Audiovisual instruction, Food service workers, Teaching aids, Training.
Abstract: Round robin of experiences and resources, examining the value of sound/sight employee training materials.

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1032-73
AUDIOVISUAL WORKSHOP.
George Silverstein
Audiovisual Instruction 16 (2): 83-84. Mar 1971.
LB1043.A9
Audiovisual instruction, Teacher education, Teaching methods, workshops.
Abstract: This article describes the operation of the required audiovisual laboratory of the educational methods course at San Fernando Valley State College. The emphasis of the workshop was on machine operation and audiovisual hardware.

1033-73
BACK-TO-SCHOOLERS EARN DIPLOMAS.
Sch Foodserv J 27 (3): 43. Mar 1973.
389.8 SCH6
Adult education, General Educational Development, Tests.
Abstract: Encouragement to take tests under General Educational Development program to receive a high school diploma.

1034-73
BANQUET AND ACTIVITY FEATURES.
Dortez F Enloe
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 162-167. July 19/28, 1971.
LB3479.U5 FEN
Behavior, Teaching methods.
Abstract: Special activities which involved the seminar participants were held throughout the seminar. These included a banquet, the developing of behavioral objectives and a learning activity package for teachers, a creativity laboratory, a film festival, a session to demonstrate group dynamics, a media laboratory, nutrition games, an open forum, an outdoor seminar, project review panels, a seminar showcase, and teaching with tapes.

1035-73
BASICS OF ADULT MOTIVATION.
James E Crockett
Training in Business and Industry 9 (11): 48-49. Nov 1972.
HF1101.T7
Adult education, Motivation, Training.
Abstract: Instructors at the Denver Board of Water Commissioners, and Regis College, motivate adult students by teaching them aspects of behavioral science that have immediate use. The training classes offer practical ways to use behavioral science techniques, followed up at the next session with brief discussions of how supervisors apply these techniques. Discussing the results of simple actions can be more productive than delivering theory. The importance of encouragement and materials selection is also covered in this article.

1036-73
BEHAVIORAL OBJECTIVES HELP TEACH NUTRITION.
Sch Foodserv J 27 (1): 35-35,38. Jan 1973.
389.8 SCH6
Behavior, Behavioral objectives, Food habits, Nutrition education.
Abstract: Nutrition education goals for students and adults are set forth, together with the behavioral objectives for the students and adults which should result from the nutrition education.

1037-73
SUBJECTIVE EVALUATION OF AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Joan Marion Benedict
N.p. 105 p. 1969.
TX943.5.T7B4 FEN
Evaluation, Food service training, Inservice education, Performance criteria, Research methodology.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This master's thesis purports to study the subjective ratings of trainees' performance on the job and trainees' perceptions of the instruction they had in an experimental training course for food service personnel. This was done by having administrators, subordinates, and trainees all rate themselves and each other in terms of change in job performance which they attributed to participation in the training program. The author seems to have discovered that almost everybody found the training helpful in one way or another.

1038-73
BIOENERGETICS: AN ECOLOGICAL APPROACH TO NUTRITION EDUCATION.
Richard H Marquses
J Nutr Educ 2 (4): 147-148. Spring 1971.
TX341.J6
Curriculum planning, Ecology, Elementary education, Energy, Nutrition, Nutrition education.
Abstract: The author suggests a method for approaching nutrition education at the junior high level from an ecological standpoint, since man's nutritional intake is largely determined by ecological factors. The suggested course deals with the concept and functions involving bioenergetics--the process by which living organisms (including man) live in balance with their environment by obtaining the necessary energy and returning this energy or matter to the environment.

1039-73
HOW WE STARTED STUDENTS ON SUCCESSFUL FOODSERVICE CAREERS; CHEF HERMAN'S STORY.
Herman A Breithaupt
Chicago, Institution/Volume Feeding Magazine 241 p. 1972.
TX667.B7 FEN
Cooking instruction, Curriculum planning, History, Michigan, Secondary education, Vocational education.
Extract: The purpose of this book is two-fold. First, to present an anecdotal history of the Commercial Foods Program at Chadsey High School in Detroit, Michigan, where it was pioneered by Chef Herman A. Breithaupt. Second, to follow the lives and careers of some of the graduates of the Chadsey Commercial Foods Program in order to determine the effectiveness of such a training program in the preparation of youth for citizenship, employment (particularly within the hospitality industry) and personal development. The focus has been set on the interrelationship of events and philosophy as they apply to the establishment and subsequent development of America's first public high school program in Commercial Foods, one which has been the pattern for many throughout the country. It is intended to illustrate (1) the effectiveness, on the secondary school level, of such a training program, as measured in terms of employment within the foodservice/lodging industry, and (2) the necessity of obtaining additional formal training beyond high school.

1040-73
A CASEBOOK ON ADMINISTRATION AND SUPERVISION IN INDUSTRIAL-TECHNICAL EDUCATION.
Bill Wesley Brown
Chicago, American Technical Society 109 p. 1970.
T65.3.B75 FEN
Administration, Budgeting, Case studies, Curriculum planning, Facilities planning and layout, Personnel, Teacher education, Textbooks, Vocational education.
Abstract: This text is intended to bring into context a set of working principles in supervision and administration together with groups of selected cases. The principles involved are not unique to industrial education, but are applicable to other fields as well.

1041-73
EFFECTS OF AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Martha M Bunge
N.p. 178 p. 1968.
TX943.5.T7T8 FEN
Evaluation, Food service training, Inservice education, Job placement, Job training, Programed instruction, Research methodology, School food service.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This master's thesis describes the development and implementation of an experimental training program for food service personnel. The study describes the effects of the experimental program and analyzes the relationship between the program's effect on trainees and the trainees' length of experience in food service work, level of education, and job responsibility.

1042-73
CNI JOINS IN TRAINING MILWAUKEE INTERNS.
Sch Foodserv J 26 (6): 21-22. June 1972.
389.8 SCH6
Dietitians, Food service management, Public schools, School food service.
Abstract: Milwaukee's Community Nutrition Institute pays for training registered dietitians in the public schools' food service division.

1043-73
THE CALORIE GAME.
Urbana, Ill., Graphics Company unp. 1972.
LB1044.9.G3C3 FEN
Activity learning, Educational games, Instructional materials, Teaching aids, Teaching techniques.
Abstract: This set contains two educational games. One teaches the basics of nutrition by having students calculate food values according to the Recommended Dietary Allowances. In the other game, the students are given "calorie currency" to spend as they move around a food board trying to get 100% of all eight nutrients before running out of calories.

1044-73
CAREER DISCOVERIES: PEOPLE WHO MAKE THINGS (FILMSTRIPS).
Guidance Associates
Pleasantville, N.Y., Guidance Associates 4 filmstrips, 59,50, 48,54 Fr., col, 35mm and 4 phonotapes. 1973.
HF5381.C32 FEN AV
Career choice, Career education, Cooks, Food service occupations, Occupational choice, Occupational guidance.
Set includes: 4 filmstrips titled: People who make things; Aircraft assembler; Chef; Model builder and 4 phonotape cassettes, m/a.
Abstract: The first film in this series introduces students to people who make things for a living. A young carpenter's helper explains the complicated processes and machinery he must master in the custom furniture shop where he works. A well-known guitar maker demonstrates the care that goes into the six-week-long process of making each of his fine guitars. He points out that, before he opened his own shop, he served

a fifteen-year apprenticeship under a master guitar maker. A technician demonstrates the precision with which she grinds the lenses for eyeglasses. A young inventor demonstrates one of his electronic gadgets. A structural engineer crawls all over the World Trade Center to check out every phase of construction. Careers in manufacturing are represented by an expert cutter in a dress factory. In the other three filmstrips in this program, Jerry Baker and Josephine Schaniel demonstrate their work in assembling the huge DC-10 airplanes at the McDonnell Douglas plant; chef Arnye Solomon shows how he cooks for a hotel restaurant; and Denis Del Grosso shows his job-building models.

1045-73
CAREER DISCOVERIES: PEOPLE WHO ORGANIZE FACTS (FILMSTRIPS).
Guidance Associates
Pleasantville, N.Y. Guidance Associates 4 filmstrips, 71,56,-54,46 Fr., col, 35mm and 4 phonotapes. 1972.
HF5381.C3 FSN AV
Career choice, Career education, Information science, Occupational choice, Occupational guidance.
Set includes: 4 filmstrips titled: People who organize facts: Bakery forewoman; Automotive researcher; TV sports editor and 4 phonotape cassettes, m/s.
Abstract: Three red-clad mimes and an almost-nonsense song introduce students to the world of people who work with information. While most jobs involve working with information in some way, there are people whose jobs entail spending all their time recording, organizing, or researching information. A bookkeeper in an architect's office explains why her work of recording facts about time and money is so important to the firm. A cab dispatcher explains why his job is one of organizing facts. A young scientist who works for a pollution control laboratory shows how facts about river water are collected and organized. A computer worker explains how his company uses computers to carry out a market research assignment from a soft drink company. A professional researcher explains how she hunts down the facts for a filmstrip. After this broad introduction in the first filmstrip the remaining three films concentrate on particular jobs: bakery forewoman, automotive researcher, and TV sports editor.

1046-73
CAREER LADDERS IN FOOD SERVICE.
Cornell Hotel And Restaurant Admin Quarterly 11 (2): 24-35. Aug 1970.
TX901.C67
Career ladders, Food service management, Food service occupations, Food service training, Food service workers, Personnel management.
Abstract: As the decade of the 70s opens, the food service industry is at a critical juncture in its economic development. On the one hand, projections for future growth through an expanding market in terms of both numbers of patrons and frequency of dining-out occasions give rise to considerable optimism. On the other hand, manpower needs in the industry continue to grow. Yet, until recently, little serious thought and effort has been given to attracting and developing personnel to serve in the industry so that the economic growth expectations can be fulfilled. Scant attention has been paid to developing the vast reservoir of current non-management personnel to prepare them for the future. Compared to most other industries, the food service industry lags behind in this respect, which in turn has an adverse effect on attracting and retaining employees. This article is the first of two based on a report completed in June 1970 for the Office of Manpower Research of the U.S. Department of Labor.

1047-73
CAREER LADDERS IN FOOD SERVICE.
Cornell Hotel And Restaurant Admin Quarterly 11 (3): 65-80. Nov 1970.
TX901.C67
Career ladders, Food service occupations, Food service training, Food service workers, Personnel management.
Abstract: The August issue of this magazine presented a condensed summary of a report on the need for career ladders in the food service industry. This installment presents in full the first-hand talks the researchers had with managerial and nonmanagerial people when they visited 18 large food service organizations. For the most part, these personal interviews paint a sad picture for non-professional workers in food service.

1048-73
A PRELIMINARY INVESTIGATION OF THE EFFECTIVENESS OF PROGRAMED INSTRUCTION IN TEACHING SANITATION TO NON-PROFESSIONAL FOOD SERVICE EMPLOYEES.
Evelyn Josephine Carter
Columbia, Mo. 86 p. 1963.
LB1028.5.C3 FSN
Evaluation, Food service workers, Programed instruction, Research methodology, Sanitation, Training.
M.S. Thesis, University of Missouri.
Extract: This limited study indicates that programed instruction is potentially an effective tool which can be used in training unskilled food service employees. Programed instruction offers many advantages as a tool for training, especially for use in areas where little or no training exists due to the lack of qualified supervisory personnel who can devote the time required to do the training, to the lack of time to prepare training material, and/or to the lack of good instructors. In food service operations that have on-the-job training and/or group instruction, programed instruction can be used as an additional tool for more effective training. Many more programs need to be developed before one can justify purchasing teaching machines, but it seems as if development of this industry did parallel development in other industries that as programs become available more machines will be sold. This will decrease the cost of teaching machines so they are economically feasible for organizations to purchase.

1049-73
CARTOON APPROACH TO NUTRITION EDUCATION.
Betty R Carruth, Sherrell B Foree
J Nutr Educ 3 (2): 57-59. Fall 1971.
TX341.J6
Adolescents (12-19 years), Nutrition education, Secondary education, Teaching techniques.
Abstract: National surveys completed in 1946 and 1966 showed that adolescents were deficient in vitamins A and C, iron, and calcium. Teenagers' food selection is influenced by that of their friends. What and how much they eat depends greatly on what their friends eat. The author describes an illustrated programmed course in nutrition for teenagers, featuring a cartoon character named "Sleuth." The course is designed to allow students to discover on their own how to get the most nutritional value for the money spent.

1050-73
CHANGING HEAD START MOTHERS' FOOD ATTITUDES AND PRACTICES.
Robert R Zimmerman, Nancy Munro
J Nutr Educ 4 (2): 66-68. Spring 1972.
TX341.J6
Diet improvement, Food habits, Head Start, Montana, Nutrition education, Preschool children (2-5 years), Teaching techniques.
Abstract: This article describes how behavior modification techniques were used in a nutrition program for mothers of Head Start children in Missoula, Montana. Positive changes in both attitudes and home food practices occurred. By reinforcing appropriate behavior and not reinforcing negative behavior, the mothers came to accept many new ideas and practices with regard to diet and food preparation. Group motivational techniques were also used to gain acceptance of good food habits.

1051-73
CHILD SPACING AS A PART OF NUTRITION EDUCATION PROGRAMS.
Ryland E Webb, John A Ballweg, William Fougere
J Nutr Educ 4(3): 97-99. Summer 1972.
TX341.J6
Demography, Developing nations, Haiti, Malnutrition, Nutrition education, Population trends.
Abstract: The interval between births, as related to the nutritional status of children in a low-income community in Haiti, suggests the need to integrate education on child spacing into nutrition education programs.

1052-73
CLASSROOM COMMUNICATION: TELECTURE.
Donald Kruck, Arnold D Tversky
Audiovisual Instruction 16 (2): 21-22. Feb 1971.
LB1043.A9
Audiovisual instruction, Instructional materials, Teaching methods.
Abstract: A "telecture" is a pre-arranged phone call from a classroom to an outside lecturer. Students can question the lecturer and hear his responses over a loudspeaker. This article describes the mechanics of setting up a telelecture program, and its effectiveness in a particular school.

1053-73
INTRODUCTION TO PROFESSIONAL FOOD SERVICE; A BASIC COURSE FOR VOCATIONAL-TECHNICAL SCHOOLS, COLLEGE PROGRAMS, MDTA AND ON-THE-JOB TRAINING.
James P Coffman
The Culinary Institute of America
Chicago, Institutions Magazine/Volume Feeding Management 291 p. illus. 1971.
TX943.C6 FSN
Accounting, Food preparation, quantity, Food processing, Food purchasing, Food service training, Menu planning, Nutrition, Sanitation, Storage.
Abstract: This textbook is designed to provide fundamental information for people interested in entering the food service field. Related food service subjects are stressed to give the student a foundation in the overall field as a basis for the study of actual food preparation. Lessons include organization of food service establishments, sanitation and safety, food poisoning, nutrition, purchasing and receiving foods, storage, menus, food processing, principles of food production, table service, and finances.

1054-73
COLLEGE JOINS SCHOOL FOODSERVICE IN TRAINING WORKERS.
Sch Foodserv J 26 (9): 48. Oct 1972.
389.8 SCH6
Colleges, Food service workers, School food service, Training.
Abstract: A local college is working with Lincoln, Nebraska's public school food service personnel in preparing employees for more demanding situations.

1055-73
COMPUTER ASSISTED INSTRUCTION: A GOVERNMENT VIEWPOINT.
Training In Business And Industry 9 (4): 48-52. Apr 1972.
HF1101.T7
Computer applications, Federal government, Individualized instruction, Programed instruction, Teaching methods.
Abstract: To furnish a background in computer-assisted instruction for trainers in the service of the federal government, the United States Civil Service Commission, Training Assistance Division, Bureau of Training, prepared pamphlet T-15 on Computer Assisted Instruction: A General Discussion and Case Study. This article is an excerpt from it.

1056-73
COMPUTER-ASSISTED INSTRUCTION IN HOME ECONOMICS.
Family Econ Review p. 22. Mar 1972.
A321.9 R31
Computer applications, Home economics, Programed instruction, Teaching methods.
Abstract: The Dept. of Agriculture announced that it would be cosponsoring a workshop on the use of computer materials in home economics education at Michigan State University in 1972.

1057-73
COMPUTERS IN EDUCATION: RELEVANCE FOR OCCUPATIONAL EDUCATION.
Paul H Elliott
Audiovisual Instruction 18 (4): 7-13. Apr 1973.
LB1043.A9
Computer applications, Instructional materials, Programed instruction, Research methodology, Teaching methods, Vocational education.
Abstract: The author discusses the computer's role in educational research, management, and instruction. He cites possible applications of computer-assisted instruction in occupational education.

1058-73
CONCEPTUALIZING THE LEARNING CENTER.
Gary T Peterson
Audiovisual Instruction 18 (3): 67-72. Mar 1973.
LB1043.A9
Audiovisual aids, Educational resources, Instructional materials centers, Libraries, Planning.
Abstract: Though the split between print and nonprint professionals--probably not as much a result of dichotomous basic philosophies as a function of job and position weriness--still exists in many institutions. In one newly emerging organization--the learning center--the split is healing. It is this learning center, an integrated fully--coordinated facility combining a number of media functions, which may well provide an institutional framework in which emphasis can at last be placed on the products of learning with less regard for line-staff position. This article conceptualizes such a center.

1059-73
CONTINUING EDUCATION CONFERENCES.
Food Technol 25 (12): 74-75. Dec 1971.
389.8 F7398
Canada, Food industry, Institutes (Training programs), Nutrition education, United States.
Extract: Result of a survey conducted by the Education Committee of the Institute of Food Technologists with the purpose to determine what conferences, short courses, or continuing education programs designed to serve the food processing industry were available in the United States and Canada.

1060-73
CONTINUING EDUCATION IN NUTRITION.
E Neige Todhunter
J Nutr Educ 4(3) (suppl. 1): 139-140. Summer 1972.
TX341.J6
Adult education, Curriculum planning, Higher education, Nutrition education.
Abstract: This article defines the scope and limitations of continuing education programs in the field of nutrition. The author deals with such questions as: (1) For whom must we provide continuing education? (2) what kinds of programs are needed? (3) what means are available to provide such continuing education? and (4) which groups or organizations have a responsibility for providing continuing education in nutrition?

1061-73
COOKING IN THE KINDERGARTEN.
Joan M Cohn, Mary M Johnson, Michele A Randolph
J Nutr Educ 4 (1): 26-27. Winter 1972.
TX341.J6
Activity learning, Cooking instruction, Kindergarten, Nutrition education, Teaching methods.
Abstract: The cooking activities described in this article help give young children confidence and a sense of pride, introduce them to the subject of food and nutrition, and teach them basic academic skills, such as math and vocabulary.

1062-73
STATUS OF CURRICULUM DEVELOPMENT IN THE FIELD OF COMMERCIAL FOOD AT THE NON-BACCALAUREATE LEVEL.
Council on Hotel, Restaurant and Institutional Education
Mildred B Barnard
Ithaca, N.Y. 115 p. 1967.
TX911.5.B3 FEN
Commercial food service, Curriculum planning, Food service training, History, Instructional materials, Research methodology, Secondary education, Teaching techniques, Vocational education.
Abstract: This project presents the results of a study of known commercial food programs at the non-baccalaureate level in the nation. Focus for the study centers on these objectives: (a) to locate existing programs of training for food preparation and service and to collect and review their statements of philosophy and patterns of organization; (b) to collect instructional materials now used in these programs; (c) to study intensively the programs of six selected high schools representing four approaches to this type training; (d) to prepare suggested organizational patterns for schools planning to develop programs; and (e) to survey instructional practices employed and make them available to interested schools.

1063-73
DEVELOPING A HOSPITALITY PROGRAM IN HIGH SCHOOLS: FOOD SERVICE AND LODGING EDUCATION.
Council on Hotel, Restaurant and Institutional Education
Richard L Almarode
Washington, D.C. 54 p. 1970.
TX911.5.C6 FEN
Adult vocational education, Curriculum planning, Facilities planning and layout, Financial support, Food service training, Occupational guidance, School community relations, Secondary education, Teacher education.
Abstract: This study provides guidelines for administrators, teachers, and industry advisory committees in developing high school courses and programs in food and lodging education. Information on adult food service education is also considered. The emphasis is not on setting up a particular program, but on drawing the parameters encircling the important factors to be considered in any program.

1064-73
MATH WORKBOOK - FOOD SERVICE/LODGING.
H W Crawford, M C McDowell
Chicago, Institutions Magazine/Volume Feeding Management 228 p. 1971.
HF5695.5.F6C7 FEN
Bookkeeping, Food service training, Mathematics, Workbooks.
Abstract: This text is for trainees wanting to enter the lodging/food service industry. The course has a practical bent, making sure the student is fully competent in addition, subtraction, multiplication, division, decimal numbers, percentages, and all aspects of business math. Business situations involving the use of math give students practice in such things as wage scales, inflation, labor costs, converting standard recipes, production reports, expenses, sales reports, pricing a menu, plus many others.

1065-73
CRITERIA FOR THE SELECTION OF RECORDS, FILMSTRIPS AND FILMS FOR YOUNG CHILDREN.
Nancy L Quisenberry, Terry R Shepherd, Winona Williams-Burns
Audiovisual Instruction 18 (4): 36-38. Apr 1973.
LB1043.A9
Audiovisual aids, Elementary education, Evaluation, Instructional materials, Media selection.
Abstract: The authors developed a chart to help teachers select media appropriate to a particular class of children. The criteria emphasized were areas of learning development: aesthetic value, concept development, experience with literature, interpersonal relationships, language development, and self actualization.

1066-73
FIRST FOODS.
Marion L Cronan, June C Atwood
Peoria, Ill., Chas. A. Bennett 286 p. illus. 1971.
TX145.C89 FEN
Consumer education, Cooking instruction, Food habits, Food service occupations, Foods instruction, Menu planning, Secondary education, Textbooks, Weight control.
Abstract: This textbook is directed to teenage pupils who do not learn at an average rate. It deals with the nutritional values of food, its preparation and serving. Special emphasis is placed on job opportunities in the food service field. Activities in planning and preparing food are included.

1067-73
DEVELOPMENTAL DIALOGUES.
Walter R Mahler, Hugh A McLean
Training And Dev J 26 (11): 50-54. Nov 1972.
LC1041.T7
Management, Management education, On the job training, Personnel management, Supervision, Training.
Abstract: "Developmental Dialogues" are two-way discussions between superior and subordinate during which understanding and agreement is reached, action is decided upon, and followup is scheduled. The author explains how such dialogues can be used by superiors in training their supervisory or management personnel and shows how continued use of such dialogues after initial training makes for a more productive staff/work situation.

1068-73
DIETETIC MANPOWER TRENDS IN EDUCATION AND TRAINING.
Geraldine M Piper
J Am Diet Assoc 57 (3): 225-228. Sept 1970.

389.8 AM34
Dietetics, Dietitians, Educational planning, Educational programs, Food service occupations, Food service training.
Abstract: Pointing out the need for additional manpower in the health occupations, the author goes on to explore (1) major factors that will accelerate demands for dietetic and nutrition personnel, (2) the educational and financial resources available to nutrition/dietetic manpower, (3) a rationale for the development of an occupational category called "dietary technician," and (4) some examples of current activities that represent developments in the education of dietitians and dietary technicians.

1069-73
THE DIETETIC PROFESSIONAL IN THE LABOR FORCE.
Jo M Senters
J Am Diet Assoc 59 (4): 368-371. Oct 1971.
389.8 AM34
Career planning, Dietitians, Employment opportunities, Statistical data, Surveys, Work attitudes.
Abstract: Historically, women in the labor force have exhibited work characteristics different from men. Although social changes are occurring in work patterns and attitudes, available data suggest that women have relatively low career commitment, discontinuous work careers, and are inclined to work primarily for monetary rather than professional reasons. An analysis of data on work patterns in dietetics indicates that professionals maintain high labor participation rates and when unemployed, are interested in returning to work. Recommendations for increasing career commitment among dietetic students and planning for the future supply of professionals are made.

1070-73
DIETETIC TRAINING '73.
Food Mgt 8 (1): 46-49. Jan 1973.
TX943.F6
Dietetics, Dietitians, Higher education, Nutrition education, Vocational education.
Abstract: A study made by the American Dietetic Association concluded that the dietitian has still to attain true professional status. The medical professions still consider dietitians to be little more than paraprofessionals. This article outlines the results of the ADA study and makes suggestions for upgrading the education and professional training of dietitians.

1071-73
CONTINUING EDUCATION IN NUTRITION-1970: PROCEEDINGS OF A SEMINAR HELD AT WASHINGTON, D.C., FEBRUARY 14, 1970.
District of Columbia, Dietetic Association
Washington, D.C. 77 p. 1970.
TX345.D5 FEN
Communication, Consumer education, Convenience foods, Dietitians, Food additives, Nutrition education, Proceedings, Seminars, Therapeutic and special diets.
Abstract: This seminar report includes articles, programs and discussions centered on the theme of "continuing education in nutrition". Topics taken under consideration included communication skills; a report on District of Columbia food programs; food additives and nutrient quality as they affect the consumer; convenience foods in the hospital; dietary therapy in uremia; consumer education as it related to nutrition; and a workshop session on "Good Nutrition--Choice or Chance?".

1072-73
SELECTED APTITUDES OF FOOD SERVICE PERSONNEL PARTICIPATING IN TWO METHODS OF TRAINING.
Rosa Mary Dowling
N.p. 72 p. 1970.
TX943.9.T7D6 FEN
Evaluation, Food service training, Inservice education, Learning, Research, Teaching techniques, Testing.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This master's thesis purports to study the relationship of food service workers' aptitudes to the effects of two methods of training--group instruction and self-instruction. All participants were managers of a food service. Aptitudes tested were intelligence, verbal, numerical, spatial, and clerical. The conclusion seems to be that self-instruction in food service is not as effective as group instruction, but there is no significant relationship between either type of instruction and individual aptitudes.

1073-73
DYNAMIC "THINK" SESSIONS - SUMMARY OF BRAINSTORMING GROUPS.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 127-130. July 17-23, 1971.
LB3479.[illegible] FEN
Group dynamics, Problem solving, Public relations, School food service, Student participation.
Abstract: This section of the proceedings covers several Dynamic "think" sessions. Seminar participants took part in brainstorming groups with the objective to develop new ideas for school food service and creative approaches for problemsolving. "Think" session topics included how to involve students more in school food service, how to increase participation in school food service, how to improve the decor and atmosphere in the average school lunchroom, how to win public support for school food service, and techniques for nutrition education in secondary schools.

1074-73
REVIEW AND ANALYSIS OF CURRICULA FOR OCCUPATIONS IN FOOD PROCESSING AND DISTRIBUTION.
ERIC Clearinghouse on Vocational and Technical Education
Wiley B Lewis
Columbus, Ohio 32 p. 1970.
TX364.E33 FEN (ERIC Clearinghouse on Vocational and Technical Education. Information series no. 32)
Bibliographies, Curriculum planning, Food processing, Food service training, Information systems, Resource guides, Vocational education.
Abstract: Projected demands for increased numbers of food industry workers have resulted in a need to synthesize information related to the training of skilled workers for food industry occupations, with special emphasis directed toward curricula for emerging occupations. This analysis of literature related to food industry occupations was undertaken in an effort to help: assess the availability and current development of curricula, materials, and guides for their development and use; identify promising developments and findings in food industry occupational areas; and identify and describe the major conclusions and future research and development alternatives.

1075-73
EASY SILK SCREEN STENCILS.
Elaine Blitman
Audiovisual Instruction 16 (5): 68-69. May 1971.
LB1043.A9
Audiovisual aids, Instructional materials, Material development.
Abstract: Silk screen stencils can be produced quickly and easily using an electronic mimeo scanner. This article shows how.

1076-73
EDUCATING THE DIETITIAN IN A CHANGING WORLD.
J Warren Perry
J Am Diet Assoc 56 (5): 387-391. May 1970.
389.8 AM34
Career ladders, Dietetic internship programs, Dietitians, Junior colleges, Professional education.
Abstract: The author discusses education for the allied health professions in general, and for dietitians in particular. He sees major challenges to dietetics in career mobility, in the rising importance of community and junior colleges in professional education, and in the development of internship programs.

1077-73
EDUCATION FOR DIETETICS: THE IN-BASKET TECHNIQUE.
Mary Rosita Schiller
J Nutr Educ 3 (1): 15-17. Summer 1971.
TX341.J6
Activity learning, Case studies, Dietetics, Dietitians, Management education, Teaching methods, Vocational education.
Abstract: In-Basket Technique of management training the student is presented with a series of situations, letters, memos, phone calls, notes, etc., representative of what might appear in an incoming box in an actual work situation. This article describes the use of this technique in training dieticians.

1078-73
EDUCATIONAL DIRECTIONS.
William H Marshall
J Am Diet Assoc 58 (6): 509-511. Jun 1971.
389.8 AM34
Education, Motivation, Psychology.
Abstract: This paper reviews various philosophical and operational aspects of education. Motivation and attitudes are considered. A general framework is outlined which suggests that the individual professional worker must be more aware of his educational stance. He must ask himself: (a) what do I believe about the mix of the various pieces of this framework? (b) Why do I believe it? (c) Is it accurate? Does it agree with the little evidence that we have?

1079-73
THE NON-HIGH-SCHOOL-GRADUATE ADULT IN COLLEGE AND HIS SUCCESS AS PREDICTED BY THE TESTS OF GENERAL EDUCATIONAL DEVELOPMENT.
Educational Testing Service
Amiel T Sharon
Princeton, N.J. 13 p. 1970.
U408.3.S5 FEN
Admission criteria, Adult education, Equivalency tests, Evaluation, General Educational Development, Higher education, Predictive ability (Testing), Statistical data.
Abstract: This study was undertaken to determine the background and experience of non-high-school graduates who enroll in college on the basis of their General Educational Development Test scores, to determine the validity of the GED tests for predicting the success of non-high-school graduates at a variety of colleges, and to identify the advantages and problems created by granting admission to college by means of GED tests. Results of this study suggest that GED tests are useful for admission and guidance of college candidates who have not formally completed high school. If academic achievement of a candidate as reflected by his GED test score is equivalent to that of candidates who formally graduated from high school (normative sample), he should be given serious consideration for admission to higher education. High school dropouts who score satisfactorily on GED examinations are likely to earn

college grades comparable to those earned by high school graduates who enroll in college.

1080-73
EDUCATORS' ATTITUDES TOWARD NUTRITION EDUCATION IN FLORIDA.
Michael J [illegible] Jean L Kendrick
J Nutr Educ 4 [illegible] 15-16. Winter 1972.
TX341.J6
Administrative personnel, Attitudes, Florida, Food service supervisors, Nutrition education, Surveys, Teachers.
Abstract: 551 Florida educators were surveyed to determine their attitudes towards nutrition education. Differences of opinion according to the professional positions occupied by respondents were found on only two basic items--the susceptibility of various income groups to poor nutrition, mandating the teaching of nutrition education. Teachers and principals considered poor nutrition to be primarily a result of low family income. Superintendents and food service supervisors expressed the view that increased income does not necessarily imply better nutritional practices. Teachers favored mandating the teaching of nutrition education. Other respondent groups considered mandating a measure of expediency and supported the alternative of including nutrition education in state accreditation standards.

1081-73
THE EFFECT OF A NUTRITION EDUCATION PROGRAM AT THE SECOND GRADE LEVEL.
Robert Lovett, Edward Barker, Burton Marcus
J Nutr Educ 2 (2)(suppl. 1): 80-95. Fall 1970.
TX341.J6
Attitudes, California, Elementary education, Learning, Nutrition education, Research methodology, Teacher education, Teaching methods, Testing.
Abstract: The purpose of this study was to analyze the effectiveness of the Dairy Council of California nutrition education program on second grade students and teachers and to evaluate the environment in which nutrition is taught and teacher attitudes towards nutrition and nutrition education. It was concluded that students taught nutrition by trained teachers using prepared material showed marked improvement over classes taught with the material alone or objectives taken from state texts alone. This is true for both basic nutrition knowledge and ability to apply nutrition knowledge in selecting a balanced meal. The effectiveness of the Popham model for teacher training was verified.

1082-73
ELEMENTARY BODY MECHANICS (FILM LOOP): MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM: DIVISION OF HOFFMANN-LA ROCHE, INC. ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 16 min. 1970.
RA440.5.E4 FEN AV (Health employee learning program)
Health, Job training, Safety education, Work simplification.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This training film demonstrates the importance of planning tasks and work procedures; distinguishes between the strength of back and leg muscles used in lifting; identifies correct sitting and standing posture; and shows the most efficient body movements for performing different jobs.

1083-73
EVALUATING TRAINING EXPENDITURES.
James E Barrett
Training In Business And Industry 9 (6): 31-34, 53. June 1972.
HF1101.T7
Cost effectiveness, Job training, Training.
Abstract: This article is concerned with the evaluation of training expense from the general management point of view. A different view is taken of the key functions of an organization and the jobs within it, looking at productivity and its relationship to training; at types and characteristics of training; and at results vs. value. An argument is offered in favor of concentrating on value. Last, some key areas of questioning for the reviewing executive are suggested.

1084-73
EVERYWHERE THAT MRS. FARLEY WENT...
Sch Foodserv J 25 (i.e.25, 8): 57-58. Sept 1971.
389.8 SCH6
Childrens games, Educational games, Instructional materials, Nutrition education.
Abstract: Yummy Yummy, an instructive child nutritional card game, is presented.

1085-73
EXEMPTION OF STUDENTS FOR FIRST COURSES IN FOOD AND NUTRITION.
Betty R Carruth, Margaret E Briley, Sujit K Roy
J Nutr Educ 2 (3): 101-103. Winter 1971.
TX341.J6
Higher education, Nutrition, Nutrition education, Predictive ability (Testing), Pretesting, Testing.
Abstract: College students represent a vast array of abilities. These abilities are usually grouped into three categories: cognitive, affective, and psychomotor. The authors describe the development of a test instrument, a pretest to determine the initial status of students prior to a beginning course in food and nutrition. They emphasize ways in which a pretest helps the instructor know his students and their potential achievement.

1086-73
AN EXPERIMENT IN INTEGRATING NUTRITION EDUCATION INTO THE ELEMENTARY SCHOOL CURRICULUM (A PANEL).
Edward J Post, Mary Critser, Annette Kobriger
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 14-15. July 19/30, 1971.
LB3479.U5M5 FEN
Elementary education, Models, Nutrition education.
Abstract: This paper presents the objectives and efforts involved in an experiment in integrating nutrition education into the elementary school curricula. Panel members included the administrator of School Food Service Programs, Wisconsin Department of Public Instruction, the Director of School Food Service Programs, Green Bay Public Schools and a nutrition consultant from the Wisconsin Dept. Of Health and Social Services.

1087-73
EXPLORING LOCAL RESOURCES.
John J Chalmers
Audiovisual Instruction 16 (5): 70-74. May 1971.
LB1043.A9
Alberta, Canada, Audiovisual aids, Educational resources, Instructional materials, Material development, School community relations, Teacher developed materials.
Abstract: When teaching about their local community, or other poorly publicized areas, teachers may often have to develop their own instructional materials. Slide sets, tape recordings, filmstrips, and short movies can be produced without great difficulty or expense. The author describes the work he has done making his own materials in Edmonton, Alberta.

1088-73
NUTRITIONAL AWARENESS INSTRUCTION SERIES FOR CLASSROOM USE.
Family Circle, Inc.
New York, N.Y. unp. 1972.
LB1587.N8F3 FEN
Ethnic foods, Food groups, Instructional aids, Nutrition education, Teaching guides.
Abstract: This is a basic lesson plan guide for teaching nutritional awareness. Each lesson contains a statement on (1) its scope and sequence, (2) generalizations to be made, (3) learning experiences to use in class, (4) teaching aids, and (5) questions to ask the students. Posters are included.

1089-73
FILM AND THE MEDIA (R)EVOLUTION.
David J Powell
Audiovisual Instruction 16 (1): 29-31. Jan 1971.
LB1043.A9
Activity learning, Audiovisual instruction, Communications, Curriculum planning, Elementary education, Film study, Secondary education, Teaching methods.
Abstract: Film study, particularly film making, can involve students directly in communication processes, enhancing their awareness of the nature of verbal and visual communication and stimulating their overall acuity and ability to learn. The author describes his experiences teaching high school and elementary film classes and presents some guidelines for teaching film.

1090-73
FILMS HELP CAREER GUIDANCE PROGRAM.
P E Patterson, Clarence Johnson, Lloyd Otterman
Audiovisual Instruction 16 (5): 78-80. May 1971.
LB1043.A9
Audiovisual aids, California, Career choice, Educational programs, Occupational guidance.
Abstract: The Orange County, California, Vocational Guidance Project has two objectives: primarily the planning and implementing of effective vocational guidance programs, and secondarily, the collection of field data for the continued development of effective vocational materials. Thirteen films are used in this project. The article describes the background of the project, its development and objectives and, in particular, the effectiveness of the films.

1091-73
THE FIRST YEAR OF A COORDINATED UNDERGRADUATE PROGRAM IN FOOD SYSTEMS MANAGEMENT.
Marian C Spears
J Am Diet Assoc 62 (4): 417-419. Apr 1973.
389.8 AM34
Food service training, Higher education, Management education, Work experience.
Abstract: The University of Missouri at Columbia offers a coordinated program in food systems management. The program combines work experience with courses on principles of food systems management; quantity food purchasing and preparation; development, utilization, and maintenance of physical resources; operations analysis; and management of food systems. The curriculum was planned with several concepts in mind, among them that "the practicum should be as closely related to the didactic in time and content as schedules would allow.".

1092-73
FIVE STEPS TOWARD BETTER SMALL MEETINGS.
Elliot M Fox
Training In Business And Industry 9 (6): 40-41. Jun 1972.

HF1101.F7
Conferences, Organization, Planning.
Abstract: Small meetings, like large ones, should be brief and pertinent, not boring and inconclusive. This article suggests ways of achieving brief pertinence.

1093-73
TOWARD BETTER TEACHING OF HOME ECONOMICS.
Henrietta Fleck
New York, Macmillan 432 p. illus. 1968.
TX165.F57 FEN
Evaluation, Home economics education, Instructional materials, Occupational home economics, Public relations, Teacher education, Teaching methods, Textbooks.
Abstract: Being a teacher's guidebook, the contents are directed at the specifics of how to plan, organize, and teach a home economics course. Precise directions are given for every contingency--from using media materials in the classroom to handling student problems.

1094-73
INSTRUCTOR'S OUTLINE FOR FOUNDATIONS OF SCHOOL FOOD SERVICE.
Florida. Dept. of Education
Marie Hudson
Tallahassee, Fla. 221 p. 1969.
TX945.F6 FEN
Equipment, Food preparation, quantity, Inservice education, Personnel management, Purchasing, Safety, Sanitation, School food service, Teaching guides.
Abstract: This course outline assists in teaching the basic fundamentals of school food service work. Information is keyed to the occupational training level of the supervised employee. The lessons deal with (1) orientation to school food service, (2) educational aspects of school food service, (3) personnel, (4) school food service patterns, (5) sanitation and safety, (6) purchasing and storing, (7) food production and service, (8) increasing productivity, (9) use and care of equipment, (10) public relations.

1095-73
VISUAL AIDS IN NUTRITION EDUCATION: A GUIDE TO THEIR PREPARATION AND USE.
Food and Agriculture Organization of the United Nations
Alan C Holmes
Rome 145 p. 1969.
LB1043.5.F6 FEN
Activity learning, Audiovisual aids, Developing nations, Dramatic play, Instructional materials, Nutrition education, Teaching techniques.
Abstract: This manual is a practical guide to the selection and preparation of audiovisual aids for use in nutrition education programs. The media materials are concerned with food and nutrition problems in developing countries. It is assumed that the user of the guide already has a knowledge of the elements of nutrition and the methodology of food and nutrition education.

1096-73
FOOD INFORMATION OF HOMEMAKERS AND 4-H YOUTHS.
Virginia Li Wang
J Am Diet Assoc 58 (3): 215-218. Mar 1971.
389.8 AM34
Consumer education, Educational planning, Evaluation, Extension education, Food m[illegible]formation, Low income groups, Nutrition education.
Abstract: This study differentiated between low- and middle-income homemakers and teen-age youths in their abilities to distinguish nutrition fallacies from facts. It was discovered that women in the Homemakers Clubs organized by the Maryland Extension Service were better able to differentiate accurately between food facts and fallacies than were low-income women or 4-H youths. The latter two groups had similar levels of nutrition knowledge. The author concludes that "it is conceivable that the members of the Homemakers Clubs, who were largely from middle-income families, had a better knowledge than the low-income women and 4-H youths, due to a greater variety of experiences and possibly higher level of education." This conclusion leads to recommendations for improvements in extension nutrition education programs.

1097-73
FOOD QUALITY EVALUATION--A LEARNING TECHNIQUE.
Sandra L Martin
J Nutr Educ 3 (2): 70-72, Fall 1971.
TX341.J6
Evaluation, Food quality, Junior colleges, Nutrition education, Secondary education, Teaching techniques.
Abstract: The author outlines an approach to the introduction of food quality evaluation to advanced high school and junior college students, including illustrations and examples. She emphasizes that food quality (flavor, texture, odor, and appearance) is nutritionally important, since foods are nutritious only when consumed. The role of the senses (taste, touch, smell, and sight) in detecting food quality is stressed, and students are shown various methods of food evaluation.

1098-73
FOOD SCIENCE AND HUMAN NUTRITION.
G A Leveille
Food Technol 26 (8): 77, 78. Aug 1972.
389.8 F7398
Educational planning, Educational programs, Food technology, Nutrition, Nutrition education, Research.
Abstract: Although food science and nutrition complement each other, they have traditionally been separate disciplines. The author tells why a merger between the two must now be effected and describes the successful merger, at the academic level at Michigan State University.

1099-73
FOOD SCIENCE EDUCATION: GETTING BACK TO THOSE WE SERVE.
R V Sprague, F M Clydesdale, F J Francis
Food Technol 26 (9): 70,72,74. Sept 1972.
389.8 F7398
College curriculum, Educational planning, Nutrition education.
Abstract: The Dept. of Food Science of the College of Arts and Science at the University of Massachusetts intends to introduce a course "The struggle for food". Students taking this course will become familiar with concepts related to the subject. Beyond that they will begin to understand the problem of the world food shortage, how it might be alleviated and how they will play a significant role in man's search for answers in this field.

1100-73
FOOD SCIENCE PROGRAMS: CURRENT TRENDS.
G E Livingston
Food Technol 26 (9): 76,78,80,82. Sept 1972.
389.8 F7398
Academic development, Canada, Educational planning, Nutrition education, United States.
Abstract: The article presents results of a survey carried out in 1972 indicating that graduate Food Science education in the United States and Canada has undergone an energetic period of growth and diversification in the last decade. Food Science units have already largely absorbed many community oriented programs. A new trend toward the merger of Food Science and Nutrition now appears to be underway.

1101-73
FOOD SELECTION AND SERVICE (TRANSPARENCIES).
Margaret Mary Clarke
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 22 transparencies, color, 8 1/2 x 11. 1968.
TX943.F6 FEN AV
Food composition tables, Food guides, Food selection, Food serving methods, Fresh foods, Menu planning, Prepared foods.
For use with overhead projector. Includes a teacher's guide.
Abstract: This set of transparencies includes charts of food groups, explaining terms, sizes, and quality, and what nutrients each group provides; raw and packaged foods; can sizes; and serving styles and table settings.

1102-73
FOOD SERVICE ORIENTATION (FILM LOOP).
Trainex Corporation
Garden Grove, Calif., Trainex Corp. 1 cassette, 16mm, sd, col, 16 min. 1968.
RA975.5.D5F6 FEN AV (The Hospital food service series)
Dietitians, Food preparation, quantity, Food service training, Hospital food service, Hygiene, Sanitation, Storage.
For use in Audiscan projector.
Abstract: Part one of this filmstrip shows how hospital food service employees can best serve the various people who eat in hospitals: patients, doctors, visitors, etc.; demonstrates food preparation techniques and emphasizes the importance of sanitaton, proper dress, and promptness. Different jobs are covered: receiving and storage, baking and cooking, as well as the duties of the manager and dietitian. Part two discusses special diets, food preparation and service for patients' trays and for cafeterias, and dishwashing.

1103-73
FOOD--LIFE DEPENDS ON IT.
Ardith A Von Housen
J Nutr Educ 3 (2): 61-63. Fall 1971.
TX341.J6
Elementary education, Nebraska, Nutrition education, Teaching methods, Teaching techniques.
Abstract: The author has a unique position as nutritionist for the Westside Community Schools of Omaha, Nebraska. She was employed to serve as liaison between the school food service and curriculum personnel. In that capacity, she helped develop a successful program in nutrition for children in the upper elementary grades, which is described in this article. The behavioral objectives of the course are to (1) instill greater awareness of nutrition in total health, (2) gain the ability to select the right foods for the daily diet, (3) understand the food industry, and (4) take responsibility for one's own state of health.

1104-73
A FOUNDATION FOR IN-SERVICE SUCCESS.
Paul D English
Audiovisual Instruction 16 (3): 76-77. Mar 1971.
LB1043.A9
Audiovisual aids, Audiovisual instruction, Inservice education, Research, Teacher education.
Abstract: 457 Denver teachers were asked what kind of inservice audiovisual education they wanted. Their responses to some of the questions are analyzed in this report. The teachers were found to be particularly interested in learning how to

match media with objectives and how to prepare transparencies; being introduced to television teaching; and receiving information about free and inexpensive materials.

1105-73
FOUNDATION COURSE: INSTRUCTORS' MANUAL.
Georgia, Dept. of Education, Office of School Administrative Services, School Food Services Unit
Atlanta 52 p. [n.d.].
TX945.54 F64 (School lunch 1)
Food service management, Food service training, School food service, Teaching guides, Teaching techniques.
Extract: This is the teachers' guide for the first in a series of basic courses designed for use in training school food service personnel. A variety of techniques and devices, well used, will add to the effectiveness of the courses. Some visual aids are included in this guide. Others should be developed as needed. This orientation course is designed to give an overall view of the school food service program to managers or assistant managers. Courses which follow will outline more detailed study in the various phases of the program.

1106-73
GETTING PARTICIPATION IN FILMS.
Patrice F Suessmuth, Marit Stengels
Training In Business And Industry 9 (8): 29, 33. Aug 1972.
HF1101.T7
Audiovisual aids, Discussion (Teaching technique), Instructional materials, Teaching techniques, Training.
Abstract: The authors suggest that if you get trainees involved in a film and participating in discussions about it, they will learn more and your company's resources will be better spent. The article gives advice on how to get trainees to participate and how to select films properly.

1107-73
GETTING THE MOST FOR YOUR MEDIA DOLLAR. 1.
C Murphy
Forecast Home Econ 18 (6): F68-F69. Feb 1973.
321.8 H752
Audiovisual aids, Instructional media, Media selection.
Abstract: Guides selection and use of films, filmstrips, slides, and overhead projection of transparencies.

1108-73
GETTING THE MOST FOR YOUR MEDIA DOLLAR. 2.
C Murphy
Forecast Home Econ 18 (7): F18-F19, Mar 1973.
321.8 H752
Audiovisual aids, Educational games, Instructional media, Media selection.
Abstract: Guides selection and use of discs and tapes, graphics, and classroom games.

1109-73
GOAL SETTING.
James L Gant
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 102. July 18/28, 1971.
LB3479.U5 F64
Seminars.
Abstract: This paper covers an opening-night group dynamics session which was held to allow participants to get acquainted and to set up goals for the seminar.

1110-73
COOKING FOR FOOD MANAGERS-A LABORATORY TEXT; AN INTRODUCTION TO QUANTITY FOOD PREPARATION AND PRODUCTION FOR MID-MANAGEMENT FOOD SERVICE PERSONNEL.
Joseph G Gregg
Dubuque, Iowa, Wm. C. Brown Co. 148 p. 1971.
TX820.G72 F64
Cooking instruction, Food service management, Food service training, Laboratory manuals, Menu planning, Safety, Sanitation, Vocational education.
Extract: This course is designed specifically for those students who are mid-management majors in a Hotel-Motel and/or Food Service Industry. Its purpose is to teach these future managers the methods of production for high quality foods. The course is developed so that the student will receive an understanding of cooking rather than a facility with skills. This manual is so designed that the students can more effectively manage and control that area of a food service establishment commonly referred to as the "back of the house," that area which represents as much as 65 per cent (or more) of the expenditures required to carry on day-to-day food service operations.

1111-73
HELP WANTED: CAREER LADDERS TURN DEAD-END JOBS INTO CAREER OPPORTUNITIES.
Cooking for Profit 40 (291): 21-22. Nov 1971.
TX901.C6
Career ladders, Food service occupations, Food service workers, Training.
Abstract: Extracts from: "A study of career ladders and manpower development for non-management personnel in the foodservice industry," available from the Clearinghouse for Federal Scientific and Technological Information, Springfield, Va. 22151, price, $3.00.

1112-73
HOME STUDY COURSES FOR FOOD SERVICE EMPLOYEES - AN IOWA PROGRAM.
Anna Katherine Jernigan
J Am Diet Assoc 56 (6): 527-529. Jun 1970.
389.8 AM34
Correspondence study, Educational programs, Food service training, Food service workers, Iowa, Vocational education.
Abstract: This study made of Iowa food service workers participating in a program of home study shows that home study courses are not difficult to develop and are an excellent training tool. Lessons should be short, so that the student is not overwhelmed with reference material at any one time, and very simple, so that the material can be easily understood. The material should apply to the job being done by the employee. Questions should pinpoint the key items that the student should remember, and some questions should relate the material to the job the student is doing. The lessons can provide a good vehicle for in-service training programs to be conducted by the dietary consultant or dietitian, and they provide a method of obtaining feedback. The students seem to feel that the practical application of learnings is all their own idea--that the accomplishments are theirs and as a result, they begin doing the things that have been taught.

1113-73
HOSPITAL COOKS CORRESPONDENCE COURSE (AN IN-SERVICE TRAINING PLAN) 1969.
L H Ferevang
J Can Diet Assoc 31 (3): 159-162. Sept 1970.
389.9 C1632
Cooking instruction, Cooks, Food service supervisors, Hospital food service, Inservice programs, Training, Vocational education, Work study programs.
Abstract: Course of six-months duration, to improve quality of cooking, produce standard product at all times, involve food service supervisors more directly with supervision of cooks, and initiate more efficient working techniques.

1114-73
HOSPITAL DISHWASHING (FILM LOOP).
Trainex Corporation
Garden Grove, Calif., Trainex Corp. 1 cassette, 16mm, sd, col, 16 min. 1968.
RA975.5.D5H62 FEN AV (The Hospital food service series)
Cleaning equipment, Dishwashing, Food service training, Hospital food service, Maintenance, Work simplification.
For use in Audiscan projector.
Abstract: Part one of this training filmstrip covers dishwashing machine preparation, pre-washing, and loading. Part two covers unloading, good body mechanics, machine maintenance, and pot washing.

1115-73
HOW PROFESSIONAL ARE YOU?
Martin M Broadwell
Training In Business And Industry 9 (2): 24-27. Feb 1972.
HF1101.T7
Educational programs, Job training, Management development, Management education, Personnel management, Training.
Abstract: The author presents 6 cases of ineffective training directors and staffs to illustrate the reasons why personnel responsible for training within a company are not considered professional. Each case is analyzed and suggestions given for improvement of training staffs and personnel managers.

1116-73
HOW TO BRIEF PEOPLE.
Clark C Abt
Training in Business and Industry 9 (9): 50-54. Sept 1972.
HF1101.T7
Communications, Management education, Personnel management, Training.
Abstract: The author explains what a briefing is and what it is supposed to accomplish. He points out the common faults of bad briefings and gives advice for conducting effective ones.

1117-73
HOW TO GET OJT STARTED ON THE RIGHT FOOD.
William R Tracey
Training In Business And Industry 9 (6): 26-30. June 1972.
HF1101.T7
Curriculum planning, Job training, On the job training, Training.
Abstract: On-the-job training is the irreducible minimum in organizations of every kind. It is as useful as it is ubiquitous. With the application of a few principles and an information format, outlined here, the effectiveness of the training can be increased substantially.

1118-73
HOW TO MAKE CLASSROOM DISCUSSIONS WORK.
L Bailey
Forecast Home Econ 18 (7): F13,F29,F34,F36-F38. Mar 1973.
321.8 H752
Communications, Teaching methods, Teaching techniques.
Abstract: Successful classroom discussions involve performance of certain tasks by students and by teachers: preparation, guidelines, evaluation. Effective group interaction is the goal by which the teacher evaluates the quality of discussions in the classroom.

1119-73
HOW TO ORGANIZE TRAINING INFORMATION.
Paul H Chaddock
Training in Business and Industry 9 (11): 50-52, 57. Nov 1972.
HF1101.T7
Information needs, Information services, Libraries, Training, Vocabulary.
Abstract: The information needs of trainers fall into three major categories: hardware, sources, and software. A training reference library can be organized along the same lines, as demonstrated in this article. A list of subject headings for each category is included.

1120-73
HOW TO TRAIN A FRY CHEF.
H Senstadt
Cooking for Profit 42 (263): 48-50. Jan 1973.
TX901.C6
Commercial food service, Cases, Frying, Deep fat, Training.
Abstract: Techniques of teaching a fry chef his job.

1121-73
HUMAN RELATIONS TRAINING - NEW VALUE FROM A MALIGNED TECHNIQUE.
John W Newstrom
Training And Dev J 27 (4): 3-6. Apr 1973.
LC1041.T7
Educational planning, Evaluation, Management education, Training.
Abstract: This study of corporate training programs has found that: (1) Training directors should analyze the overall need for supervisory training in the area of problem identification, which is a critical prerequisite to subsequent efforts to improve problem solutions. (2) Human relations training has significant value for inducing a measurable behavioral change. Improvement in problem classification accuracy can be stimulated through application of a low-cost training program that results in a pragmatic benefit to the individual and the organization. (3) The design of training programs and the selection of the trainees should be based on differential analyses of supervisory needs.

1122-73
RELATIONSHIP OF APTITUDES TO RETENTION OF LEARNING AND ATTITUDE CHANGE TWO YEARS AFTER FOOD SERVICE TRAINING.
Etna Schisall Hutchcroft
M.S. 86 p. 1970.
TX943.5.T748 FGN
Evaluation, Food service training, Inservice education, Learning, Motivation, Research, Retention, Testing, Work attitudes.
Abstract: This masters thesis purports to study the effect of aptitudes on retention of learning and attitudes after food service training. Objectives were to (1) determine change in employee's attitude toward selected food service jobs, and (2) determine how aptitudes affected long-term retention of learning.

1123-73
IMPROVING THE NONVERBAL DIMENSION OF COMMUNICATION: A COMPARISON OF THREE APPROACHES FOR TEACHER PREPARATION.
S F Pancrazio, W J Johnson
J Home Econ 63 (8): 602-603, ref. Nov 1971.
321.8 J82
Communications, Home economics, Nonverbal communication, Teaching techniques.
Abstract: Non-verbal behavior of teacher and her perception of that of pupils affect quality of classroom discussion. Three methods to demonstrate and perceive nonverbal behaviors encouraging pupil interactions were tested.

1124-73
INFLUENCE OF NUTRITION EDUCATION ON FOURTH AND FIFTH GRADERS.
Mary Jean Baker
J Nutr Educ 4 (2): 55-58. Spring 1972.
TX341.J6
Diet improvement, Elementary education, Food habits, Nutrition education, Testing.
Abstract: This article describes in detail a nutrition education research program designed to evaluate the effects of a three-week teaching unit on fourth- and fifth-grade children. The rationale, the importance of setting objectives, the need for pre- and post-tests, selection of appropriate learning experiences, collection of data, and careful analysis and interpretation are discussed. Readers will find valuable guidelines for setting up other action or research programs in nutrition education.

1125-73
INNOVATIONS IN NUTRITION EDUCATION: PROGRAMS AND METHODS.
Marie S Balsley
J Am Diet Assoc 61 (5): 529-531. Nov 1972.
389.8 Am34
Educational games, Independent study, Medical education, Mental retardation, Nutrition education, Teacher education.
Abstract: Exposure of medical students to residents of a low-income area, training of professional persons in the "team approach" to mental retardation, a course taught entirely by self-instruction methods, and the use of a telephone line (Telenet) to teach nutrition to elementary teachers at scattered locations are some of the innovations in nutrition education programs and methods discussed in this report of a meeting of the Society for Nutrition Education.

1126-73
INNOVATIVE TECHNIQUES FOR TEACHING NUTRITION.
Hazel Taylor Spitze
J Nutr Educ 2 (4): 156-159. Spring 1971.
TX341.J6
Instructional materials, Nutrition education, Teaching methods, Teaching techniques, Workshops.
Abstract: Teaching and learning the science of nutrition can be exciting if the techniques lead students to discover for themselves the relationships and principles involved. The author describes a four-week workshop conducted at the University of Illinois for teachers to develop, learn, and become comfortable with new discovery methods and techniques.

1127-73
EDUCATION AND TRAINING FOR INDUSTRY - VOLUME 1: PROCEEDINGS, EDUCATION SYMPOSIA, FIRST AND SECOND, MEMPHIS, MONTREAL, 1969.
Instrument Society of America
Gerald B Poore
Pittsburgh, Pa. 111 p. 1971.
T62.I27 FGN
Employment opportunities, Food processing, Higher education, Proceedings, Teacher education, Technology, Training, Vocational education, Work experience programs.
Abstract: This volume is a collection of practical writings, giving advice on subject matter and methodology for training industrial workers. Each group of essays deals with various aspects of training the worker, training the instructor, and training students in a campus situation.

1128-73
INTEGRATING NUTRITION EDUCATION INTO THE SCHOOL CURRICULUM.
Fannie Lee Boyd
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 230-239. July 12/23, 1971.
LB3479.U5K3 FGN
Curriculum planning, Nutrition education, School food service.
Abstract: This paper concerns the integrating of nutrition education into the school curriculum. Five principles of learning are presented, and the school service director's responsibility for nutrition in the school curriculum is discussed. Suggestions are made for ways to assist teachers in fulfilling their role in nutrition education and for special events which can involve students.

1129-73
INTEGRATING NUTRITION INTO THE NURSING CURRICULUM.
Rebecca C Troeboff
J Nutr Educ 4 (2): 62-65. Spring 1972.
TX341.J6
Curriculum, Curriculum guides, Curriculum planning, Health, Health education, Nursing, Nutrition education, Vocational education.
Abstract: Better nutritional care in the community can be made possible through the improvement of educational programs in nursing. This article describes a five-year project that focuses on developing a meaningful nutrition component of nursing education. The objectives in the long term are to provide graduates with attitudes, skills, and practices to make nutrition an integral part of future comprehensive health care.

1130-73
INTERN DEVELOPS COOK-HELPER TEST.
G Williams
Sch Foodserv J 26 (3): 65-66,68-71. Mar 1972.
389.8 SCH6
Cook-helpers, School food service, Tests.
Abstract: Second in a series of reports from Milwaukee's new school-lunch-trained dietitians is this 100-question test for the prospective cook-helper.

1131-73
SCHOOL FOOD SERVICE MANAGEMENT; DAILY PROGRAM FOR SHORT COURSE II, JULY 11-16, 1971.
Iowa, Dept. of Public Instruction
Des Moines, Iowa 80 p. 1971.
TX945.I552
Breads, Educational programs, Food service management, Menu planning, Poultry, School breakfast, School food service, Vegetables.
Abstract: This workbook contains materials selected for use in training programs for school food service managers.

1132-73
SCHOOL FOOD SERVICE MANAGEMENT; DAILY PROGRAM FOR SHORT COURSE I, JULY 25-30, 1971.
Iowa, Dept. of Public Instruction
Des Moines, Iowa 97 p. 1971.
TX945.I55 FGN
Educational programs, Food cost analysis, Food purchasing, Food service management, Menu planning, School breakfast, School food service, Type A lunch.
Abstract: This workbook contains materials selected for use in training programs for school food service managers.

1133-73
SCHOOL FOOD SERVICE MANAGEMENT, SHORT COURSE I: CURRICULUM GUIDE.
Iowa, Dept. of Public Instruction
Des Moines, Iowa 49 p. 1971.

**1134-73**

TX945.I553
Educational programs, Food purchasing, Food service management, Nutrition, Sanitation, School breakfast, School community relations, School food service, Teaching guides.
Abstract: This is a guide to the presentations given in the management training course. Objectives and activities are provided for each presentation.

**1134-73**
BASES FOR VOCATIONAL EDUCATION FOR FOOD SERVICE INDUSTRY EMPLOYEES.
Iowa State University of Science and Technology
Ames, Iowa 354 p. 1969.
TX911.5.I59 FEN
Evaluation, Food quality, Food service training, Hospital food service, Institutional feeding, Job satisfaction, Research methodology, Restaurants, Vocational education.
Abstract: Some of the objectives of this research were to: (a) determine, in selected types of institution food service, characteristics of the institutions, food service operations, food service managers, and employees; conditions of employment, including hours, wages, fringe benefits, labor turnover, and employee training; desired characteristics and skills for employees in specific positions; and perceived training needs; (b) ascertain the attitudes of individuals toward employment in the food service industry; (c) study the effectiveness of training procedures and factors associated with the effectiveness of training; and (d) develop means for ascertaining the need for training and measuring the effect of training in terms of the success of the food service establishment in which the personnel are employed.

**1135-73**
IS THERE NEED FOR CHANGE? ROUND TABLE DISCUSSION.
J Nutr Educ 4(3) (suppl. 1): 147. Summer 1972.
TX341.J6
Curriculum planning, Higher education, Nutrition education.
Abstract: This article is the minutes of a round table discussion on the future of nutrition education at the university level. The participants base their comments on a survey made of the present-day status of nutrition programs in higher education.

**1136-73**
IT CAN BE DONE.
Frances W Dobbins
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 139-155. July 12/23, 1971.
LB3479.U5K3 FEN
Nutrition education, School food service, Teaching guides, Workshops.
Abstract: This paper discusses the challenge of nutrition education and the premise that to some degree everyone is an educator. The school food service program is considered as a living laboratory that can greatly enhance the total school program. A slide presentation on the "ways school food service can be involved in the total education profess" is included. Also included are handouts relating to this presentation; these handouts cover guiding principles in nutrition teaching, how to change a school lunch program into an education program, a nutrition education workshop for teachers, a parent nutrition workshop, and outlines for nutrition education for children, ages 5-15.

**1137-73**
JOBS FOR YOU: IT'S HAPPENING IN HOME ECONOMICS (FILMSTRIP).
Guidance Associates
Pleasantville, N.Y., Guidance Associates 1 filmstrip, 114 fr., 35mm, col and phonotape cassette. 1972.
TX164.J6 FEN AV
Career choice, Career education, Food service occupations, Occupational choice, Occupational home economics.
Abstract: The purpose of this filmstrip program is to acquaint high school students with some of the job opportunities that are available to persons with a background or an interest in home economics. It deals specifically with opportunities in the hospitality industry, the textile and apparel industry, community services, and child care services, and not with professional home economics careers. The focus is on jobs that are open to young people upon graduation from high school, technical school, junior college, community college, or other post-secondary education programs. The sound track of the program is made up almost entirely of live interview statements by people holding jobs in each of the four home economics-related areas under consideration. These people describe the kind of work that is performed at entry level positions in their respective fields, as well as opportunities for advancement.

**1138-73**
TECHNIQUES OF MAIN DISH PREPARATION: TEACHER MANUAL, TYPE A MANUAL.
Kansas, Dept. of Education
Topeka, Kans. 123 p. 1968.
TX820.K322 FEN
Cooking techniques, Food preparation, quantity, Food service training, Inservice education, Main dishes, Recipes, Teaching guides, Type A lunch.
Abstract: This manual is from a course designed to teach Kansas food service managers to use effectively the USDA recipe card file, various types of equipment, and a menu planning book, and to improve work standards and the quality of main dishes for school lunches.

**1139-73**
TECHNIQUES OF MAIN DISH PREPARATION: STUDENT MANUAL, TYPE A LUNCH.
Kansas, Dept. of Education
Topeka, Kans. 92 p. 1971.
TX820.K32 FEN
Cooking techniques, Food preparation, quantity, Food service training, Inservice education, Main dishes, Manuals, Recipes, Type A lunch.
Abstract: This manual is from a course designed to teach Kansas food service managers to use effectively the USDA recipe card file, various types of equipment, and a menu planning book, and to improve work standards and the quality of main dishes for school lunches.

**1140-73**
TECHNIQUES IN THE PREPARATION OF FRUITS AND VEGETABLES: MANUAL, TYPE A LUNCH.
Kansas, Dept. of Education
Topeka, Kans. unp. 1971.
TX820.K3 FEN
Educational programs, Food preparation, Potatoes, Salads, Type A lunch, Vegetables.
Abstract: This program manual contains outlines, principles, tests, and activities to be utilized in a program on fruit and vegetable preparation.

**1141-73**
ANALYSIS OF TESTS USED TO EVALUATE A TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Ann Rose Kapaun
N.p. 144 p. 1970.
TX911.5.K3 FEN
Evaluation, Food service training, Inservice education, Research methodology, Testing, Vocational education.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: A research project was undertaken to study bases for vocational education for food service employees. A part of this project consisted of a training experiment designed to determine the effects of in-service training. The learning resulting from the training was evaluated using pre-test and post-test measurements. Purpose of present study was to analyze the items contained in the 11 subject-matter tests used in the training experiment. Specific objectives were to: (1) determine the relative difficulty and discriminating power of test items in the 11 subject-matter tests; (2) identify those items which can be incorporated into tests that are more satisfactory with respect of difficulty and discrimination; and (3) compare the relative effectiveness of six types of test items in testing food service employees with regard to difficulty, discriminating power, and reliability.

**1142-73**
FOOD TRAINING ROUTINES.
Kent State University, Food Services Dept.
Chicago, Institutions Magazine/Volume Feeding Management 50 p. illus. 1970.
TX663.K4 FEN
Coffee, Cooking instruction, Dishwashing, Food service training, Guides, Measurement, Salads, Sanitation.
Abstract: This booklet, developed in a training course at Kent State, provides basic procedural information about weights and measures, coffee making, salads, gelatin, grilled cheese sandwiches, ham loaf, lasagna, beef biscuit roll, the serving line, utility cleaning, and dish washing. This volume, and Food Training Routines II are also available in a combined volume.

**1143-73**
FOOD TRAINING ROUTINES II.
Kent State University, Food Services Dept.
Chicago, Institutions Magazine/Volume Feeding Management 52 p. illus. 1971.
TX663.K42 FEN
Cooking equipment (Large), Cooking equipment (Small), Cooking instruction, Cutlery, Food service training, Frying, deep fat, Grilling, Ovens, Steaming.
Abstract: This booklet provides basic procedural information on grills, deep fat frying, rotary ovens, convection ovens, steam jacketed kettles, compartmental steamers, small kitchen machines, and cutlery. Part two is also available in a combined volume with part one.

**1144-73**
THE KEY TO SURVIVAL AND GROWTH.
Frederick H Antil
Cornell Hotel and Restaurant Admin Quarterly 12 (3): 69-75. Nov 1971.
TX901.C67
Career ladders, Food service management, Food service occupations, Food service training, Food service workers, Personnel management.
Abstract: Of the major industries in the U.S., the food service industry does one of the poorest jobs of employee development and retention. This is particularly distressing in view of the dependence of food service operations on people (rather than machines) for production and service. During an economic boom the excuse is that qualified help just isn't available. During an economic slowdown profits go down and so organizati-

ans say they can't afford training. The result is a vicious cycle that prevents the building of a professional employee organization. The few corporate executives and managers who fight this tendency and instead make training a productive management tool will be the ones who survive and be the food service leaders of the 70s.

**1145-73**
KIDS RUN A RESTAURANT DRIVE-IN STYLE.
Nation's Schools 89 (4): 64. Apr 1972.
LB2804.N3
Food service training, Secondary education, Vocational education, Work experience programs.
Abstract: Snohomish, Wash., High School bought an abandoned donut shop and turned it into a combination drive-in restaurant and school store, run by students for students. Vocational students work in the store and drive-in two hours a day in addition to their usual class load. They receive useful experience and a free lunch.

**1146-73**
A PRACTICAL GUIDE FOR SUPERVISORY TRAINING AND DEVELOPMENT.
Donald L Kirkpatrick
Reading, Mass., Addison-Wesley 182 p. 1971.
HF5549.T7K5 FEN
Case studies, Job training, Personnel management, Supervisors, Vocational education.
Abstract: This book offers a pragmatic look at supervisory training and documents its discussion with case histories showing how supervisory programs and concepts of supervisory training are implemented. It provides practical help for line managers as well as personnel and training directors in small and large organizations. The principles, approaches, and techniques apply to industry, business, hospitals, and government. The book also includes a section on selecting and training potential foremen and supervisors and gives references for further study.

**1147-73**
ESL ENGLISH: LANGUAGE ORIENTED ACTIVITIES FOR FOOD/SERVICE LODGING STUDENTS.
Peter Klein, Jule Wilkinson
Chicago, Institutions/Volume Feeding Management Magazine 160 p. 1971.
TX911.2.K55 FEN
English instruction, Food service training, Secondary education, Workbooks.
Abstract: This workbook attempts, through its suggested activities, to provide settings whereby skill in writing letters of application and personal histories, filling out applications, using the telephone, communicating with the public, and writing publicity releases may be acquired. Other activities are designed to stimulate vocabulary improvement, and to help the student learn about foods and restaurant operations. The activities are connected by the framework of an incredible story about a boy and a girl who get jobs in a restaurant and are motivated by the owner to speak better, write better, and dress more neatly. They create a series of "theme" menus which are later published, with the royalties financing a honeymoon in Tahiti. In the end, the owner gives them the restaurant.

**1148-73**
DEVELOPMENT OF AN INSTRUMENT TO EVALUATE THE EFFECT OF A SCHOOL LUNCH TRAINING PROGRAM.
Karolynn Knauf
n.p. 70 p. 1967.
TX943.5.T7K58 FEN
Curriculum planning, Evaluation, Food service training, Inservice education, Research methodology, School lunch programs, Testing.
Thesis (M.S.) - Iowa State University of Science and Technology, Facsimile by the University, Ames, Iowa.
Abstract: This masters thesis describes the development an-d testing of an evaluative instrument to determine the effectiveness of school lunch training programs.

**1149-73**
FOOD HANDLING AND FOOD SERVICE EXAMINATIONS: A STUDY GUIDE FOR CIVIL SERVICE.
Harry Walter Koch
Ken-Books 120 p. illus. 1963.
TX945.K6 FEN
Civil Service examinations, Food preparation, Food purchasing, Food service training, Nutrition, Safety, Sanitation, Storage, Study guides.
Abstract: Many people are employed under Civil Service in various positions that are concerned with the preparation and dispensing of food. People who desire such positions must usually pass written and oral examinations in order to qualify. These examinations are ordinarily concerned with the principles of food preparation and serving, general knowledge, and the applicant's general character, as judged from an oral interview. The purpose of this book is to help applicants pass the written and oral parts of these examinations. There are sections on food service work--in text, questions and answers; arithmetic and other matters of general knowledge; and on preparing for and passing written and oral examinations.

**1150-73**
LET'S PLAY DETECTIVE.
J Plume
Sch Foodserv J 25 (3): 40. Mar 1972.
389.8 SCH6
Children, Instructional materials, Nutrition education, School lunch programs.
Abstract: A play, what is in that box, a comedy that helps reinforce learning about nutrition in the educational program.

**1151-73**
THE LONG VIEW.
Margaret L Ross
J Am Diet Assoc 56 (4): 295-298. Apr 1970.
389.8 AM34
Dietetics, Dietitians, Food supply, Inservice education, Professional education.
Extract: A look to the future for the profession of dietetics indicates that the pressures of the explosive population increase will require much more work in nutrition and dietetics than in the past. The world will need more dietitians and nutritionists in practice and in research, and they will need even better education and training, and more highly developed skills than they now have.

**1152-73**
LUNCH-ROOM ETIQUETTE (MOTION PICTURE): SANDLER INSTITUTIONAL FILMS. DISTRIBUTED BY OXFORD FILMS, INC.
Sandler Institutional Films, Inc.
Los Angeles, Sandler Institutional Films 1 reel, 16mm, sd, col, 9 min. 1969.
TX851.L8 FEN AV
Elementary education, Etiquette, Food habits, Guidance, Hygiene, School lunch programs.
With study guide. Credits: Producer, Tom Fuchs and Allan Sandler; director, Pat Shields.
Abstract: Rather than telling a child what behavior is appropriate in the lunchroom, this film allows him to see for himself. The camera documents a typical lunch period through the eyes of a boy named Ricky. The film deals with washing hands before eating; garbage and trash disposal; keeping track of lunch or milk money; regulating lunchroom noise levels; consideration of others; and other aspects of the lunch period regimen. The film shows the child that his lunchroom behavior affects his own and others' enjoyment of the noon meal.

**1153-73**
EMPLOYEE TRAINING IN FOOD SERVICE ESTABLISHMENTS.
Massachusetts. University, Cooperative Extension Service
Robert F Lukowski, Charles E Eshbach
Amherst, Mass. 9 p. 1966.
TX911.5.M3 FEN (Massachusetts. University. Cooperative Extension Service. Food management leaflet 7)
Food service management, Food service workers, Inservice education, On the job training, Personnel.
Extract: This publication discusses the importance of employee training and emphasizes the principles that management needs in developing effective employee training programs. It is not a manual on how to train employees. It is a brief review of the significance of good employee training to the success of the business and an outline of what is essential for an effective employee program. It is designed primarily to call the importance of employee training to the attention of owners and managers of food service establishments.

**1154-73**
THE MASTER OF SCIENCE PROGRAM IN NUTRITION.
Alfred E Harper
J Nutr Educ 4(3) (suppl. 1): 135-136. Summer 1972.
TX341.J6
Curriculum planning, Graduate study, Higher education, Nutrition, Nutrition education.
Abstract: This article discusses two types of master's degree programs in nutrition--that leading to the Ph.D., and that which is a self-contained terminal degree. The former should concentrate on the biological sciences as a basis for further study. The latter should be flexible enough to permit nutrition training for social scientists, and training in the social sciences and nutrition for biologists.

**1155-73**
THE MASTER'S PROGRAM IN PUBLIC HEALTH NUTRITION.
Orrea F Pye
J Nutr Educ 4(3) (suppl. 1): 137-138. Summer 1972.
TX341.J6
Curriculum planning, Graduate study, Higher education, Nutrition education, Public health.
Abstract: It is essential that master's degree programs in public health nutrition prepare for the effective practitioners demanded in the application of new nutritional knowledge for human well-being and survival. This article outlines the basic ingredients of a master's course to reach such a goal. Guidelines will need continuous reappraisal for the future.

**1156-73**
THE MESSAGE IS YOU.
Mark R Rowe
Audiovisual Instruction 16 (1): 53-65. Jan 1971.
LB1043.A9
Audiovisual instruction, Conferences, Guidelines, Instructional materials, Planning, Teaching techniques.
Extract: This is the first part of a three-part article designed to help persons responsible for presentations at conferences and similar meetings. It is the purpose of this material to offer general assistance and to direct you to detailed information concerning specific matters relative to the plann-

1157-73

ing, preparation and successful utilization of visualized presentations. In general, we can divide the responsible people into three groups, each with specific tasks relative to the various phases in the planning, preparation and presentation of the final program. Accordingly, the material is divided into three major sections: the presenter; the producer; and the sponsor. This part covers the role of the presenter.

1157-73
THE MESSAGE IS YOU - GUIDELINES FOR PREPARING PRESENTATIONS, PART THREE.
Audiovisual Instruction 16 (3): 103-112. Mar 1971.
LB1043.A9
Audiovisual instruction, Conferences, Guidelines, Instructional materials, Planning, Teaching techniques.
Abstract: This is the third part of a three-part article designed to offer general assistance and direction to persons preparing presentations for conferences and other meetings. This part covers the role of the sponsor; the first two parts covered the presenter and the producer.

1158-73
THE MESSAGE IS YOU, PART II.
Audiovisual Instruction 16 (2): 55-56. Feb 1971.
LB1043.A9
Audiovisual instruction, Conferences, Guidelines, Instructional materials, Planning, Teaching techniques.
Abstract: This is the second part of a three-part article designed to offer general assistance and direction to persons preparing presentations for conferences and other meetings. This part emphasizes the physical preparation of presentation materials: the work of the producer. The other parts provide guidelines for the presenter and the sponsor.

1159-73
RETENTION OF LEARNING TWO YEARS AFTER AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Jean Hagge Miller
M.S. 157 p. 1971.
TX943.5.T795 FGN
Evaluation, Food service training, Inservice education, Learning, Research, Retention, Testing.
Abstract: This masters thesis purports to study the amount and kind of retention of learning two years after an experimental training program for food service personnel. Objectives of the study were to determine whether (1) learning retained was significant, (2) amount of learning forgotten was significant, (3) there were changes in ability to respond to problem-solving, (4) passage of time made a difference in ability to respond to math problems, (5) there were retention differences after concentrated training as opposed to training extended over a long period of time.

1160-73
MINORITY VIEW: DUMPING GROUND OR OPPORTUNITY?
John Bellino
Institutional Feeding 70 (6): 33-39. Mar 15, 1972.
TX820.I5
Employment opportunities, Food service occupations, Job placement, Minority groups.
Abstract: In this article, minority-group members of the food service industry speak out on power and authority, educational opportunities, language barriers, and job placement and advancement.

1161-73
FOOD SERVICES INDIVIDUAL STUDY GUIDE.
Missouri, University. Dept. of Practical Arts and Vocational-technical Education. Instructional Materials Laboratory
Columbia, Mo. 135 p. May 1971.
TX945.M5 FGN
Cafeterias, Commercial food service, Food service training, Food service workers, Restaurants.
Abstract: This self-study guide consists primarily of a collection of assignment sheets to be prepared in conjunction with a cooperative part-time training program. A section called 'An Analysis of the Food Service Industry' correlates the assignments with what the worker should know and what he should be able to do.

1162-73
TEACH NUTRITION WITH GAMES.
Montclair State College. Nutrition Education Service Center
Upper Montclair, N.J. 11 p. illus. [n.d.].
LB1587.N3M5 FGN
Activity learning, Educational games, Elementary education, Nutrition education, Secondary education.
Abstract: The games in this booklet were designed to help teach certain specific nutrition concepts. The learning objective of each game is given, along with the rules and the appropriate grade level. The three concepts most commonly taught by the games are: that nutrition is the process by which the food you eat becomes you; that food is is made up of certain chemical substances that work together and interact with body chemicals to serve the needs of the body; and that all persons, throughout life, have need for about the same nutrients, but in varying amounts.

1163-73
PREPARATION OF INEXPENSIVE TEACHING MATERIALS.
John E Morlan
Scranton, Penn., Chandler 103 p. illus. 1963.
LB3261.M6 FGN
Audiovisual aids, Bibliographies, Demonstrations (Animal), Dramatic play, Instructional materials, Resource guides.
Abstract: A common goal of teachers everywhere is to make lesson presentations vital and alive and lasting for their students. This goal can often be reached most effectively through the use of instructional materials and devices used as media. The contents of this manual are geared for teachers who have had little technical training in instructional-materials preparation. Processes and procedures lend themselves to cooperative planning and execution, involving both teacher and student, and some of the materials preparation can be done independently. Many of the preparation processes can be accomplished without special materials and equipment, and can be completed with little expense. Although the main addresses of manufacturers are given in the "Materials Source(s)" sections throughout the book, many of the needed materials can be purchased from local agencies or dealers.

1164-73
INTRODUCTORY FOODS: A LABORATORY MANUAL OF FOOD PREPARATION AND EVALUATION.
Mary L Morr, Theodore F Irmiter
New York, Macmillan 294 p. 1970.
TX663.M6 FGN
Cooking instruction, Food preparation, Manuals, Palatability ratings.
Abstract: This laboratory manual has evolved through the teaching of a basic course in food preparation at Michigan State University. In it the students work with all manner of foods and methods. It is the authors' philosophy that students have more interest in a food preparation course when they have the opportunity to prepare products they will evaluate. The material included in this manual has been selected because it illustrates the chemical and physical principles governing the preparation of food products in the home, in a restaurant, or in a factory. The teaching of skills is subordinated to the understanding of principles. Emphasis is placed on the recognition and evaluation of the quality of the food products that have been prepared.

1165-73
THE ART OF LISTENING: A GUIDE TO MORE EFFECTIVE AURAL COMMUNICATION.
Jud Morris
Boston, Cahners Books 230 p. illus. 1971.
HF5549.5.C6M6 FGN
Communication skills, Management, Personnel, Teaching techniques.
Abstract: The author expounds his theory that the main cause of the ineffectiveness of most business meetings and conferences is "our almost universal failure to listen on the understanding level". This text defines and explains the ten major blocks to effective listening and outlines a self improvement program to increase listening effectiveness.

1166-73
A STUDY OF THE EDUCATIONAL ASPECTS OF THE SCHOOL LUNCH PROGRAM IN SOUTH CAROLINA.
Beecher E Morton
N.P. 199 p. 1960.
LB3475.M6 FGN
Educational administration, Evaluation, Integrated curriculum, Nutrition education, Performance criteria, Research, School lunch programs, South Carolina.
Thesis (Ed.D.) - George Peabody College for Teachers, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis studies the extent to which the school lunch program in South Carolina was an integral part of the total education program. Criteria for an educationally effective school lunch program was compared with current practices in school lunch programs throughout the state. The author concludes that South Carolina schools were not making the school lunch program an integral part of the total school education plan.

1167-73
WHAT WILL I BE FROM A TO Z.
National Dairy Council
Donald L Gelb
Chicago, Ill. 32 p. illus. 1971.
HF5381.N3 FGN
Career choice, Career education, Children, Elementary education, Health education, Nutrition education.
Abstract: This little book contains verses describing one career from each of the letters of the alphabet, from "airplane pilot" to "zoo keeper", with a few extra rhymes about nutrition, health, and personality.

1168-73
ANIMAL FEEDING DEMONSTRATIONS FOR THE CLASSROOM.
National Dairy Council
Chicago, Ill. 14 p. 1969.
LB1587.N5N3 FGN
Activity learning, Demonstrations (Animal), Nutrition education.
Abstract: Tested procedures are suggested here for carrying out rat feeding demonstrations with pupils in fifth grade through high school. The demonstrations are designed to help boys and girls realize the need for a well-chosen diet.

1169-73
TECHNIQUES FOR EFFECTIVE TEACHING.
National Education Association of the United States, Dept. of Home Economics
Geraldine Hastings, Ann Schultz
Washington 45 p. 1963.
LB1045.N3 FEN
Audiovisual instruction, Case studies, Discussion (Teaching technique), Dramatic play, Educational games, Individualized instruction, Teaching methods, Teaching techniques.
Extract: Effective teaching techniques have many uses. Some give specific information that is not generally found in reference books. Others serve to illustrate certain processes and skills or to stimulate interest along new lines of thought. Some encourage the development of creative ability or provide experience not easily secured any other way. In considering which techniques to select, the teacher will need to understand the values a particular technique possesses, how the technique operates, and where it can be used to good advantage. This is the kind of information found in this bulletin. It has been collected from many sources and is organized for easy reference here.

1170-73
THIS IS YOUR PASSBOOK FOR FOOD SERVICE WORKER: CITY, STATE, FEDERAL.
National Learning Corporation
Brooklyn, N.Y. various pagination. 1972.
TX945.N3 FEN
Civil service examinations, Food service workers, Study guides.
Abstract: This self-study guide consists of sample questions--with answers--similar to those asked on civil service examinations for food service workers. Six sample tests are included.

1171-73
YEAR-ROUND SCHOOL: DISTRICTS DEVELOP SUCCESSFUL PROGRAMS.
National School Public Relations Association
Washington, D.C. 64 p. 1971.
LC143.N3 FEN
Case studies, Educational planning, Year round schools.
Abstract: One of the most controversial issues in education is the establishment of year-around public school operations. This booklet presents the pros and cons of the issue, case studies of actual full-year school systems, and possible alternatives to year-long schools.

1172-73
NEW DIRECTIONS IN COMMUNITY JUNIOR COLLEGE PROGRAMS - NEW STUDENTS; NEW FACULTY.
Kenneth G Skaggs
J Am Diet Assoc 61 (1): 30-33. Jul 1972.
389.8 AM34
College students, Curriculum planning, Educational planning, Educational programs, Educational resources, Junior colleges, Nutrition education, Vocational education.
Abstract: This article describes the modern-day junior college student and how his goals differ from those of students a generation or two ago. The author suggests that new curricula must be planned to meet the needs of students and to account for the burgeoning mass of new knowledge that is continually being uncovered in all fields, but especially in the field of nutrition.

1173-73
A NEW HORIZON: CAREERS IN SCHOOL FOOD SERVICE (FILMSTRIP).
Guidance Associates
Pleasantville, N.Y., Guidance Associates 1 filmstrip, 70 fr., 35mm, col and phonotape cassette. [n.d.].
TX943.N4 FEN AV
Career choice, Career education, Food service management, Food service occupations, Integrated curriculum, Nutrition education, School food service.
Also contains phonodisc; 33 1/3 rpm m/s.
Abstract: In this filmstrip, school food service managers and prospective managers describe their work, how the school lunch program can be an educational experience for students, and what training is needed to become a school food service manager.

1174-73
FOOD SERVICE: TEACHERS GUIDE.
New Jersey, Dept. of Education, Vocational Division
Barbara K Furnelsen
N.J., Rutgers, Curriculum Laboratory 120 p. illus. [n.d.].
TX943.F8 FEN
Deaf education, Equipment, Food preparation, Food service training, Kitchens, Portion control, Safety, Teaching guides, Vocational education.
Abstract: This guide has been prepared as an aid to the teacher in using the student manual entitled Food Service the lessons in the teacher's guide correspond in each case to those in the student manual. The teacher's guide lists the key points of each lesson and explains why these points are important. The teacher's guide is meant to broaden the teacher's knowledge of the subject under discussion. Several class activities are also given for each lesson. The type of food service and the abilities of the students will determine what and how many class activities are to be performed. Throughout the guide, visual aids and references are given. Complete lists of visual aids, references, equipment, and a set of masters for transparencies appear in the back of this book.

1175-73
COMMERCIAL FOODS: MATHEMATICS I.
New Jersey, Dept. of Education, Vocational Division
Blanche Dornfield, Burr D Coe
New Brunswick, N.J., Rutgers, the State University, Vocational-Technical Curriculum Laboratory 136 p. [n.d.].
HF1121.N4 FEN
Accounting, Food cost analysis, Food service training, Mathematics, Measurement, Recordkeeping, Vocational education.
Abstract: This workbook is divided into six units: whole numbers, fractions, decimals, percentage, measurements, and accounts. Each unit includes an objective, related information, procedure, and an assignment. Throughout, the use of the arithmetical skills is related to particular, practical food service problems.

1176-73
HOW TO PURCHASE FOR SCHOOL LUNCH: COURSE 5.
New Mexico, Dept. of Education
Santa Fe, N.M. 102 p. [n.d.].
TX911.3.P8N422 FEN
Food cost analysis, Food purchasing, Food service training, Inservice courses, Instructional materials, New Mexico, School lunch programs, Workbooks.
Abstract: This program manual is from an introductory course on food purchasing for school lunch personnel. The emphasis is on planning food needs in advance so that the best possible food can be served at the lowest possible cost.

1177-73
HOW TO PURCHASE FOR SCHOOL LUNCH: TEACHERS' GUIDE, COURSE 5.
New Mexico, Dept. of Education
Santa Fe, N.M. 29 p. [n.d.].
TX911.3.P8N42 FEN
Food cost analysis, Food purchasing, Food service training, School lunch programs, Teaching guides.
Abstract: This guide presents the objectives to be attained and the procedures and teaching aids to be utilized in teaching a course on food purchasing for school lunch personnel.

1178-73
MENU PLANNING FOR SCHOOL LUNCH, AUGUST 11-14, 1969: TEACHER'S GUIDE.
New Mexico, Dept. of Education
Santa Fe, N.M. 57 p. 1969.
TX728.N42
Educational programs, Food purchasing, Food service training, Menu planning, School lunch programs, Standardized recipes, Teaching guides, Type A lunch.
Abstract: This teacher's guide sets forth the objectives and procedures, for each unit of a menu planning course for school food service employees. Reference tables and sample forms are included.

1179-73
NEW PROFESSIONALS TO THE RESCUE.
T J Farley
Sch Lunch J 25 (7): 22-24, 27. Jul/Aug 1971.
389.8 SCH6
Budgeting, Dietitians, Equipment, Food service management, Food service occupations, Foods, Menu planning, Nutrition education, School food service supervisors.
Abstract: Milwaukee's new program, American Dietitic Associations' newest internship, School Food Service Administration, accepts four top-notch college graduates from four states, who had majored in food and nutrition. It starts them through a ten-month training course in the school lunch program, under professors teaching a fifth year of college in this course with the 150 school lunch programs as their laboratory.

1180-73
A FOOD SERVICE SUPERVISOR'S COURSE ON A COLLEGE CAMPUS: PROGRAM MANUAL.
New York (State), Dept. of Social Services
Albany, N.Y. 102 p. [n.d.].
TX943.N4 FEN
Curriculum planning, Educational programs, Food service management, History, Inservice education, Teaching guides.
Extract: The information in this manual is the summary of the demonstration course for employed food service supervisors and cook managers conducted at the State University of New York, Agricultural and Technical College, Cable Skill, New York. Presented here is the history, content and methods used to organize and implement the demonstration course. Hopefully, this manual will serve as a guide to others who are interested in establishing an approved training course for food service supervisors.

1181-73
GUIDE FOR TRAINING SCHOOL LUNCH PERSONNEL.
New York (State), Education Dept.
Albany, N.Y. 109 p. 1965.
LB3475.N4 FEN
Food cost analysis, Food preparation, quantity, Food service management, Food service training, Menu planning, Program planning, School lunch programs, Teaching guides, Vocational education.
Abstract: This guide was prepared to assist school lunch leaders in planning effective local training programs for food service employees. The contents include: (1) planning for

inservice training, (2) suggested topics for training, and (3) an effective use of a variety of methods and resources in training adults.

1182-73
SOME ASPECTS OF AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Jack Douglas Minsmeier
N.p. 113 p. 1968.
TX943.5.T7M5 FGN
Evaluation, Food service training, Inservice education, Research methodology, Testing.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This master's thesis purports to study the over-all effects of an experimental training program for food service personnel. The author concludes that trainees with high intelligence test scores do better on tests given after training. He also concludes that trainees with high aptitude scores gained more knowledge from the training than those with low aptitude scores.

1183-73
FOOD PREPARATION SPECIALIST: A SUGGESTED 1 YEAR CURRICULUM.
North Carolina, Dept. of Community Colleges
Raleigh, N.C. 133 p. 1970.
TX661.N6 FGN
Career ladders, College curriculum, Curriculum guides, Curriculum planning, Facilities planning and layout, Food preparation, quantity, Food service training, Vocational education, Work experience programs.
Extract: This curriculum has been designed for training of students in the art and science of quantity food preparation with particular emphasis on institutional food service. Using a career ladder concept, it is an open-ended curriculum which will allow the student more flexibility in his training.

1184-73
FOOD SERVICE MANAGEMENT: A SUGGESTED 2 YEAR CURRICULUM.
North Carolina, Dept. of Community Colleges
Raleigh, N.C. 187 p. 1970.
TX943.N6 FGN
Bibliographies, Curriculum planning, Facilities planning and layout, Food service management, Food service training, Personnel, Vocational education.
Extract: This curriculum has been developed for the training of students on the supervisory of "middle management" level in food service with particular emphasis on institutional food service. The first year of the curriculum will give the student a foundation in the art and science of food preparation techniques, and the second year will offer him the opportunity to develop skills in management techniques and the supervision of personnel.

1185-73
FOOD PROCUREMENT FOR SCHOOL FOOD SERVICE: INSTRUCTOR'S GUIDE.
North Carolina, Dept. of Public Instruction
Raleigh, N.C. 111 p. 1970.
TX911.3.P8N6 FGN
Food cost analysis, Food purchasing, Food service training, School food service, Storage, Teaching guides.
Abstract: This guide is one of a series of basic course outlines for use in training school lunch personnel on a uniform, state-wide basis. The objectives, presentation, and a list of references are provided for each lesson.

1186-73
AN OVERVIEW OF SCHOOL FOOD SERVICE: INSTRUCTOR'S GUIDE.
North Carolina, Dept. of Public Instruction
Raleigh, N.C. 157 p. (n.d.).
TX945.N62 FGN
Food preparation, quantity, Food purchasing, Food service training, Menu planning, Nutrition, Sanitation, School food service, Storage, Teaching guides.
Extract: "An Overview of School Food Service" is the first in a series of basic course outlines for use in training school food service personnel on a uniform, state-wide basis. This orientation course is designed to give an overall view of the many varied phases of the work.

1187-73
NOTES FOR A NOVICE INSTRUCTION.
Patrick F Suessmuth, Marit Stengels
Training in Business and Industry 9 (11): 52-53. Nov 1972.
HF1101.T7
Teacher education, Teaching methods, Training.
Abstract: The essentials of good instruction are few, and they are not hard for the intelligent adult to grasp. But because they rise from recent research and bear almost no resemblance at all to the instruction that we grew up with, they are mostly ignored. This article outlines good teaching practice from the ground up.

1188-73
TRAINING YOURSELF FOR FOOD SERVICE.
William Nuerge
Minneapolis, Restaurant-Hotel Aids, Inc. unp. 1965.
TX943.5.T7M82 FGN
Food service training, Study guides, Work simplification.
Abstract: This booklet is designed to teach proper food service techniques to waiters, waitresses, busboys, counter workers, fast-order cooks, and others. Photographs of improper and correct procedures are first studied and then a question or incomplete statement about the photo must be answered or completed.

1189-73
TRAINING GUIDE.
William Nuerge
Minneapolis, Restaurant-Hotel Aids, Inc. 18 p. 1966.
TX943.5.T7M8 FGN
Evaluation, Food service training, Job placement, Personnel management, Recruitment, Testing.
Abstract: Included in this training program are the materials, forms, and methods needed by a food service manager to hire, train, and evaluate his customer service staff. The program was prepared to fit most fast-food operations.

1190-73
NUTRITION AND COMMUNICATION.
James D Beck
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 61-63. July 18/28, 1971.
LB3479.U5 FGN
Communication skills, Models, Nutrition education.
Abstract: This paper discusses the factors involved in effective communication. A model called the Johari Window which illustrates how each person might be viewed as functioning in his relationship to others is presented.

1191-73
NUTRITION EDUCATION IN THE FUNNY PAPERS.
Gerhard S Sharon
Nutr Today 7 (3): 24-26. May/June 1972.
RA784.N8
Communications, Diet improvement, Educational programs, Educational resources, Food habits, Instructional materials, Nutrition education.
Abstract: This article describes the creation and impact of a syndicated comic strip, entitled "Our New Age," that appears in the funny papers. The strip provides nutrition information to people while they are in a receptive and "smiling" mood, making it more likely to be accepted. The greater part of the article tells about the strip's originator, Athelstan Spilhaus, and his innovative ideas in a number of fields.

1192-73
NUTRITION EDUCATION OF PHYSICIANS - FIVE COMMENTARIES.
Philip R Lee
Nutr Today 7 (5): 24-28. Sept/Oct 1972.
RA784.N8
Curriculum planning, Educational planning, Educational programs, Medical education, Nutrition education.
Abstract: In this article four educators in medicine and related sciences and a nutritionist state their views on the report of the Williamsburg Conference on Nutrition Education in Medical Schools in which guidelines for nutrition courses for medical students were established.

1193-73
NUTRITION EDUCATION SURVEY: PRELIMINARY RESULTS.
Olaf Mickelsen
J Nutr Educ 4(3) (suppl. 1): 146. Summer 1972.
TX341.J6
Higher education, Nutrition education, Surveys.
Abstract: In January, 1972, questionnaires were mailed to 418 departments at universities and colleges in the United States. The questionnaire sought information about (1) educational backgrounds of graduate students in nutrition, (2) requirements needed for a degree in nutrition, and (3) the kinds of positions the students go into upon completion of training. This article details the results of that survey.

1194-73
NUTRITION EDUCATION THROUGH THE MASS MEDIA IN KOREA.
Margot Higgins, Joel Mointague
J Nutr Educ 4 (2): 58-62. Spring 1972.
TX341.J6
CARE, Communications, Food habits, Instructional materials, Korea, Media selection, Nutrition education, Resistance to change.
Abstract: The CARE organization has maintained active interest in efforts to improve the nutritional status of the Korean population, especially that of mothers and children. This article describes how radio spot announcements, a printed nutrition calendar, and a comic book were used to reach the Korean people via the mass media during a nationwide government program in nutrition education. The people most effectively reached by the program were the young, educated, middle-class city dwellers. The elderly and the rural population were much less able or willing to alter their diets, even when such alteration was proved to be beneficial.

1195-73
NUTRITION EDUCATION: RESOURCES AVAILABLE FOR THE SCHOOL FOOD SERVICE SUPERVISOR (A PANEL DISCUSSION).
Sara Clement, Helen A Guthrie, Twyla Shear
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 66-74. July 12/24, 1971.
LB3479.U5P4 FGN
Food service management, Nutrition education, Resource guides.
Abstract: The purpose of this panel presentation was to prov-

ide seminar participants with nutrition education resource materials and techniques they might use in implementing future workshops for their management level people. Resources presented include specified books and journals and materials available from nutrition-related trade organizations, professional groups and the U.S. Government. Techniques presented include Instructional Objectives Exchange(IOX) and the learning package.

1196-73
NUTRITION EDUCATION: SELECTING AND ORGANIZING MATERIAL FOR DIFFERENT AGE GROUPS.
Fannie Lee Boyd
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 244-266. July 12/23, 1971.
LB3479.U5K3 FEN
Age groups, Nutrition education, Student participation.
Abstract: This paper discusses the selecting and organizing of materials for nutrition education for different age groups. The objectives for each grade level are presented. Also included are the Basic Concepts for Nutrition Education developed by the Interagency Committee on Nutrition Education, the suggestions for programs and a listing of student nutrition committee projects from the Georgia Teenage Nutrition Committee, and suggestions for activities "from classroom to cafeteria.".

1197-73
NUTRITION IMPLEMENTATION PROGRAMS AS COMMUNICATION SYSTEMS.
Andreas Fugelsang
J Nutr Educ 4 (1): 16-18. winter 1972.
TX341.J5
Administration policies, Communications, Developing nations, Models, Nutrition education, Simulation.
Abstract: In developing countries, nutrition implementation programs are often poorly planned, with overemphasis on surveys and data collection. This article presents a mathematical model that describes an implementation program as a communication system. This model, it is hoped, could help to identify and solve many practical problems.

1198-73
NUTRITION KNOWLEDGE AND ATTITUDES OF EARLY ELEMENTARY TEACHERS.
Mary E Petersen, Constance Kies
J Nutr Educ 4 (1): 11-15. winter 1972.
TX341.J5
Attitudes, Elementary education, Nutrition education, Statistical data, Teacher education.
Abstract: Nutrition knowledge and attitudes of 910 early elementary classroom teachers in the state of Nebraska, teaching in kindergarten through the third grade, have been defined. Overall nutrition knowledge scores are low. Teachers tended to score higher on items of a general nature but tended to miss those related to food composition. Simple linear correlations showed little relationship between knowledge scores and attitudes. This lack of relationship indicates that attitudes toward teaching nutrition are not affected by the extent of the elementary school teacher's nutrition knowledge. If attitudes are to be an important factor in changing behavioral patterns in relation to food consumption, traditional means of preparation nutrition instruction for classroom teachers must be revamped. Innovative programs need to be developed to bring about more effective integrated classroom teaching.

1199-73
OHIO TRAINING RESEARCHED.
Sch Foodserv J 25 (10): 72-73. Nov/Dec 1972.
389.8 SC46
Costs, Food service supervisors, Food service workers, Labor force, Research, Training.
Abstract: This research program attempted to answer two questions: 1. what are the types of training programs that have been used to increase the knowledge and skills of supervisory school food service personnel? 2. Is there a relationship between better training procedures and lower labor costs?

1200-73
OKLAHOMA SCHOOL LUNCH HANDBOOK.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 254 p. 1973.
LB3473.039 FEN
Facilities planning and layout, Food cost analysis, Food preparation and distribution systems, Food purchasing, Food service management, Menu planning, Nutrition, Recipes, School lunch programs.
Revised.
Abstract: This handbook contains information on virtually all aspects of school feeding.

1201-73
MANAGEMENT I.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 25 p. 1969.
TX945.039 FEN
Educational programs, Facilities planning and layout, Food cost analysis, Food purchasing, Food service management, Inservice education, Menu planning, School lunch programs, Work simplification.
Revised.
Abstract: This outline was prepared for students in a thirty-five hour training course in management practices. The goals of the course were to help the manager to understand her role in the total program, and to help her learn how to us[illegible] tools available to her in reaching maximum efficiency [illegible]ll phases of the school lunch program.

1202-73
OKLAHOMA SCHOOL LUNCH COURSE OF STUDY; TEACHING OUTLINES.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 263 p. 1971.
TX945.0392
Baking, Breads, Desserts, Food preparation, quantity, Food service management, Inservice education, School lunch programs, Teaching guides, Vegetables.
Revised.
Abstract: This is a bound collection of six teaching outlines used in the Oklahoma school lunch course of study. The six outlines are "Baking breads", "Main Dish", "Salads and Vegetables", "Desserts", "Management I", and "Basic Course".

1203-73
OKLAHOMA SCHOOL LUNCH DESSERTS; TRAINING OUTLINE.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 54 p. 1969.
TX773.039 FEN
Batters and doughs, Cakes, Desserts, Food preparation, quantity, Gelatin, Inservice education, School food service.
Revised.
Extract: The desserts course of study for the Oklahoma School Lunch Program has been developed for use in teaching a 40 hour (five sessions) training course in the principles of dessert preparation.

1204-73
AN OLD STANDBY THAT STILL WORKS.
James H McCormick
Training And Dev J 26 (10): 3-7. Oct 1972.
LC1041.T7
Evaluation, Job training, On the job training, Performance criteria, Supervision, Training, Vocational education, Workshops.
Abstract: Abbot Laboratories revived and conducted a course in job instruction training for production line supervisors and "found it highly effective in producing tangible, dollar-valued results in work areas." Besides the 4 basic steps of job instruction (prepare learner, present task, test learner's performance, and followup), the course was expanded to include (1) analysis of training needs, (2) job breakdowns, (3) employee performance measurements, (4) stating training objectives, (5) planning training programs, and (6) measuring the scope and depth of training problems.

1205-73
OPEN FORUM.
Clinita A Ford
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 95-101. July 18/28, 1971.
LB3479.U5 FEN
Instructional aids.
Abstract: This paper presents an extensive outline covering the factors to be considered in preparing an effective bulletin board, and the purposes for, criteria for preparation of, guidelines for use of and appraisal of instructional aids.

1206-73
CURRICULUM GUIDE FOR FOOD SERVICE OCCUPATIONS.
Oregon, Board of Education
Salem, Ore. 163 p. 1970.
TX943.5.T707 FEN
Curriculum guides, Food service training, Secondary education, Teaching methods, Vocational education.
Abstract: Oregon is embarking on a new approach to secondary education that will affect general as well as vocational programs. "The Oregon Way: is based upon two assumptions: (1) secondary schools should be preparatory institutions for all students, not just those headed for college. (2) A "preparatory" program ties the curriculum to the lives of students in such a way that they are better equipped to choose their future goals and better equipped to take the next step (different for every student) in each of several concurrent "careers" they will need to pursue upon leaving high school.

1207-73
BASIC MENU PLANNING: INSTRUCTOR'S GUIDE.
Oregon, Dept. of Education
Salem, Ore. 50 p. 1962.
TX728.072 FEN (School lunch personnel training program)
Menu planning, Nutrition, School lunch programs, Teaching guides, Type A lunch.
Extract: This course in Basic Menu Planning is intended to help the participants develop an understanding and appreciation of the Type A lunch requirements and their relation to good nutrition, and acquire skill in planning attractive nutritious lunches that will meet Type A requirements. It is implemented by an Instructors Guide and a Student Wookbook. The Instructors Guide is designed to provide assistance in presenting the course. The Guide includes suggested teaching aids for each lesson as well as references of resource materials.

1208-73
BASIC MENU PLANNING: STUDENT WORKBOOK.
Oregon, Dept. of Education
Salem, Ore. 97 p. 1962.

1209-73

TX728.07 FEN (School lunch personnel training program)
Menu planning, Nutrition, School lunch programs, Type A lunch.
Extract: To provide attractive, good tasting, well-balanced lunches at a price the children can afford to pay requires skill in planning and management. As the school lunch program grows in size it becomes increasingly important that the highest standards are maintained in terms of nutrition, food preparation and service, sanitation, and business management. The Workbook in Basic Menu Planning has been developed with the idea of permitting practical application of the information to every day situations. Emphasis has been given to increasing the participants knowledge in nutritional values and acceptable food service as well as to tools and methods to be used in planning.

1209-73
OUR FUTURE IS YOU (MOTION PICUTRE); PRODUCED AND DISTRIBUTED BY AMERICAN SCHOOL FOOD SERVICE ASSOCIATION.
American School Food Service Association
Aurora, Colo., CV3 Studios 1 reel, 16mm, sd, col, 10 min.
[n.d.].
TX945.5.S3909 FEN AV
Administration policies, American School Food Service Association, Conferences, National School Lunch Program, Organization, Publications, School food service.
Abstract: This motion picture is sponsored by the American School Food Service Association. Its purpose is to inform people about the work of AFSFA and the services it offers in terms of (1) education of food service personnel, (2) lobbying for better school food service through legislation, and (3) communication of ideas and innovations to and from food service people throughout the country.

1210-73
PARTICIPATN REACTOR DISCUSSION GROUPS.
In Proceedings of the Nutrition Education Seminar.
Florida Agricultural and Mechanical Univ., 1971 p 150-160.
July 18/28, 1971.
LB3479.U5 FEN
Group dynamics.
Abstract: One of the features of the seminar was to have participant reactor discussion groups following selected presentations. Presentations of the highlights of 9 of these discussions are included.

1211-73
A PARTNERSHIP IN EVALUATION - A CASE STUDY IN EVALUATION OF A MANAGERIAL TRAINING PROGRAM.
Stanley Goldstein, James Gorman, Blanchard B Smith
Training And Dev J 27 (4): 10-14. Apr 1973.
LC1041.T7
Educational programs, Evaluation, Management education, Personnel management, Training.
Abstract: When management decides to reorganize, improve, or cut back its company training programs, evaluative information is needed on the success or failure of particular courses. In this article, the authors describe a training program evaluation method devised for the NASA Manned Spacecraft Center.

1212-73
CURRICULUM GUIDE FOR FOOD SERVICE INSTRUCTIONAL PROGRAMS IN PENNSYLVANIA.
Pennsylvania, Dept. of Public Instruction, Bureau of Vocational, Technical, and Continuing Education
Harrisburg, Pa. 44 p. 1967.
TX943.P4 FEN
Curriculum planning, Equipment, Facilities planning and layout, Food service training, Resource guides, Vocational education.
Extract: The purpose of this bulletin is to provide guidelines for local school districts to use in developing educational programs to prepare students for employment in the food service industry. These materials have been developed so that they can serve equally for programs in the comprehensive high school or in the area technical school. A key concept of home economics is foods and nutrition. This emergent program utilizes experiences and knowledge relevant to this subject matter concept.

1213-73
PLANNING TRAINING ACTIVITY.
Michael E Gordon
Training And Dev J 27 (1): 3-6. Jan 1973.
LC1041.T7
Educational planning, Instructional materials, Job training, Personnel management, Training.
Extract: The payoff derived by a company from its investment in training depends in large measure on the soundness of the plans used to develop or purchase instructional products and programs. The purpose of this article is to discuss an approach to acquiring information on which to base decisions about the course of action an organization should pursue in developing new training products or revising old instructional materials. Assessment of current and future training needs is also discussed.

1214-73
PREDICTION OF STUDENT PERFORMANCE THROUGH PRETESTING IN FOOD AND NUTRITION.
B R Carruth, M W Lamb
J Home Econ 63 (1): 41-44. Jan 1971.
321.8 J82
Academic performance, Foods instruction, Nutrition education, Predictive ability (Testing), Pretesting, Teaching techniques.
Abstract: Best pretest combined the pretest raw score with Scholastic Aptitude Test scores. Study compared home economics majors with nonmajors. This finding has implication for structuring tests of any type if the test is to discriminate between high and low achievers.

1215-73
PROBLEMS AND PROGRESS IN NUTRITION EDUCATION.
Horace L Sipple
J Am Diet Assoc 59 (1): 18-21. Jul 1971.
389.8 AM34
Behavior change, Educational planning, Food habits, Nutrition education, Research methodology, Surveys.
Abstract: To be effective, nutrition education must motivate people to adopt food habits that will enable them to achieve adequate nutrition. Innovative educational programs that will be accepted and followed are a major need. Current studies involving a socio-cultural approach should produce information helpful in solving these problems. Some of these studies are discussed in this report.

1216-73
PROCEDURE FOR DEVELOPING, SUBMITTING AND EVALUATING INDIVIDUAL PROJECTS.
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 67-104July 19/30, 1971.
LB3479.U5W5 FEN
Education, Evaluation, Management, Nutrition education.
Abstract: each seminar registrant was responsible for developing an individual project involving nutrition education and the related management processes. The implementation of each project was to be carried out at a subsequent time in the participant's own school, community, district or state. Final project reports were returned to faculty advisors for evaluation upon completion of the projects. An outline for the proper preparation of the project reports, and 50 completed project reports are included.

1217-73
PROCEEDINGS OF A SYMPOSIUM: NUTRITION EDUCATION AT THE UNDERGRADUATE AND MASTER'S DEGREE LEVEL.
Society for Nutrition Education
J Nutr Educ 4(3) [suppl. 1]: 128-147. Summer 1972.
TX341.J6
Colleges, Curriculum planning, Higher education, Nutrition education, Proceedings, Universities.
Abstract: This supplement to the Journal of Nutrition Education contains articles on education programs in nutritional science, dietetics, and public health nutrition for undergraduates. Graduate programs in nutritional science and public health nutrition are discussed, along with teaching nutrition in medical school and continuing education programs in nutrition. A round table discussion presents ideas for needed change in present-day nutrition education programs in schools of higher education.

1218-73
PROGRAMMED INSTRUCTION IN BASIC NUTRITION FOR COLLEGE STUDENTS.
Donna Delfs Studdiford, Helen A Guthrie
J Nutr Educ 4 (1): 23-26. Winter 1972.
TX341.J6
Evaluation, Higher education, Nutrition education, Programed instruction, Teaching methods.
Abstract: Students in a basic college course in nutrition were paired on selected criteria of age, sex, curriculum and term standing, and randomly assigned to one of two groups. One group was instructed by the conventional lecture method, and the other group used programmed instruction materials as a supplement to conventional instruction. Although total study time was not reduced, learning--as assessed by test scores--and retention--as assessed by a score on a post-test--were higher by the group using programmed materials. Students' reactions were favorable to programmed instruction.

1219-73
PROGRAMMED INSTRUCTION IN NUTRITION FOR COLLEGIATE NURSING STUDENTS.
Min-Hsien Y Kiang
J Am Diet Assoc 57 (5): 423-427. Nov 1970.
389.8 AM34
College programs, Nursing, Nutrition education, Programed instruction.
Abstract: This study found that students in a five-year baccalaureate nursing program who received programmed instruction in basic nutrition achieved a significantly higher score than a group of comparable students who had studied assigned readings which covered the same material. The time needed for the completion of the assignment for the programmed instruction was about the same as that for the assigned readings. It can be inferred from the results of the testing that programmed instruction in basic nutrition is an effective teaching method for the five-year baccalaureate nursing students.

1220-73
PROJECT FEAST PUTS IT ALL TOGETHER.
M V Lawrence
Sch Foodserv J 27 (3): 29-30. Mar 1973.
389.8 SCH6

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Food service management, Learning, School food service, Students, Teachers.
Abstract: FEAST (Food Education and Service Training) is a new program in which teachers of various subjects and school food service managers work together to introduce students to career ladders in the hospitality and food service industry.

1221-73
PUPPETS ARE EFFECTIVE TEACHERS.
Esther H Wilson, Mary Ann Lawroski, Anne P Wallace
J Nutr Educ 4 (1): 22-23. Winter 1972.
TX341.J6
Dramatic play, Instructional materials, Nutrition education, Preschool education, Teaching techniques.
Abstract: Nutrition ideas were taught to five-year-olds by the use of puppet shows. Many children told their parents what they learned about food in these classes.

1222-73
R & D FOR ADULT LEARNING.
Harold F Rahmlow
Audiovisual Instruction 16 (4): 55-56. Apr 1971.
LB1043.A9
Correspondence study, Instructional materials, Professional education.
Abstract: The American College of Life Underwriters is constructing a learning laboratory designed to implement research about adult learning processes and to develop practical learning tools and techniques that will be useful to career professional persons. This article describes the workings of the college and the laboratory.

1223-73
RECOGNIZING FOOD SPOILAGE (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM: DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
RA642.H4 FEN AV (Health employee learning program)
Food preservation, Food selection, Food service training, Food spoilage, Hospital food service.
For use in Fairchild cassette projector. Includes program.
Abstract: This training film shows how to recognize signs of spoilage and contamination, and how to prevent food poisoning. Indications of spoilage in beef, poultry, pork, canned foods, fresh foods, fruits, and vegetables are identified and illustrated.

1224-73
RECRUITING STUDENTS: AN UNMET NEED.
J D Ninemeier
Sch Foodserv J 25 (10): 75-77. Nov/Dec 1971.
389.8 SCH6
Food service occupations, Recruitment, School food service, Surveys.
Abstract: School food service lacks technologically trained, management-oriented personnel working in the field. Need for more academically trained local level personnel was recognized by every reporting state.

1225-73
RELATING SCHOOL LUNCH AND CLASSROOM TEACHING.
Marion L Cronan
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 238-256. July 12/24, 1970.
LB3479.U5M3 FEN
Integrated curriculum, Nutrition education, School lunch programs, Student participation.
Abstract: The speaker suggested several specific factors that make up an effective nutrition education program for children in school. The first is: Nutrition education should begin as soon as a child enters school and continue throughout his life. Second, a dynamic sequential curriculum is required that will integrate learning opportunities and experiences in nutrition with other school disciplines. Three, the cooperation of all school personnel is needed--students, teachers, administrators, and health professionals. Four, the parents and the community should be interested and involved. Five, innovative teaching aids are needed. Six, the mass media should be enlisted to reinforce the in-school teaching.

1226-73
THE RELATIONSHIP OF FEDERAL AGENCIES TO FOOD SCIENCE PROGRAMS AT THE UNIVERSITIES.
R A Dennison
Food Technol 26 (9): 84,86-87. Sept 1972.
389.8 F7398
Food and Drug Administration, Institutes (Training programs), Land grant universities, Nutrition education, U.S. Dept. of Agriculture.
Extract: The comments in this paper are directed primarily to the food science programs of the land grant universities, the regional laboratories of the U.S. Dept. of agriculture, and the Food and Drug Administration. The author reco-gnizes that there are excellent food science programs other than the USDA and FDA. Universities are primarily re-sponsible for training food scientists, federal agencies have the major responsibilities for research.

1227-73
EFFECT OF AN INSTRUCTIONAL PROGRAM UPON COMPLEX COGNITIVE BEHAVIOR OF FOOD SERVICE WORKERS.
Margaret E Roach
M.S. 63 p. 1968.
TX943.5.T7R6 FEN
Evaluation, Food service training, Programed instruction, Research methodology, Sanitation, Teaching aids, Teaching techniques.
Thesis (M.A.) - Washington State University, facsimile by the University, Pullman, Washington.
Abstract: This masters thesis describes a study on the effect of instructing food service workers in sanitation, using the teaching machine as an instructional aid. The research found that knowledge was increased when subjects completed the program via teaching machine, and that this knowledge carried over into the work situation.

1228-73
SATISFYING TMH STUDENTS' APPETITES AND NEEDS.
A C Navarro
Sch Foodserv J 26 (10): 96-97. Nov/Dec 1972.
389.8 SCH6
Appetite, Mental retardation, School food service, Training.
Abstract: Tmh (trainable mentally handicapped) students satisfy both their need for social acceptance and appetites by helping in school food service.

1229-73
HEALTH EDUCATION - A CONCEPTUAL APPROACH: CONCEPT 10: FOOD SELECTION AND EATING PATTERNS ARE DETERMINED BY PHYSICAL, SOCIAL, MENTAL, ECONOMIC, AND CULTURAL FACTORS.
School Health Education Study
St. Paul, Minn., 3M Education Press 5 v. (437 p.). 1972.
LB1587.N4S3 FEN
Cultural factors, Economic influences, Food habits, Food preferences, Health education, Influences on nutrition, Nutrition education, Resource guides, Teaching guides.
Abstract: These guides are six components of a series "Health Education: A Conceptual Approach to Curriculum Design; Grades: Kindergarten Through Twelve". It is for use by the classroom teacher in structuring logical, sequential health instruction. Emphasis is placed on getting the student to understand concepts of health, to accept proven guidelines for good health, and to act on this knowledge and acceptance by applying it to his own daily living.

1230-73
SCHOOLING THE FOOD SERVICE EXECUTIVES OF TOMORROW.
Food Serv 32 (9): 12-16. Sept 1970.
389.2538 F732
Food service training, Junior colleges, Management education, Vocational education.
Abstract: Twenty-five universities and colleges, 200 junior colleges, and 900 high schools feature vocational training for food service. Graduates of two-year junior college food service programs are finding their talents in such demand that they defer the opportunity to transfer to a university and apply themselves immediately to the job market. As an example, graduates from Oakland Community College, Farmington, Michigan, are receiving an average of five job offers; starting salaries average $7,900. The curriculum includes experience in food preparation, nutrition and menu planning, food standards, purchasing, and accounting. Equipment planning and layout, and microbiology are offered, and the student gains competencies in food service management. A one-year course in commercial cooking and baking is also offered.

1231-73
SELF-INSTRUCTIONAL PROGRAM OF TRAINING FOR FOOD SERVICE PERSONNEL COMPARED WITH GROUP TRAINING.
F B Acecio, M M McKinley, M Scruggs
J Home Econ 64 (2): 39. Feb 1972.
321.8 J82
Educational programs, Food service supervisors, Food service training, Food service workers.
Abstract: Comparison of programmed instruction with group training and differences in pretraining job knowledge. Gain in job knowledge. How these characteristics relate to food service managers' experience and training.

1232-73
SEMINAR EVALUATION.
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 105-126. July 19/30, 1971.
LB3479.U5W5 FEN
Evaluation.
Abstract: This section of the proceedings gives detailed information concerning the various ways that the seminar was evaluated. Check lists used in the evaluations and the overall results are included.

1233-73
SEMINAR EVALUATION PLAN (2) REFERENCE LIST (3) SEMINAR PARTICIPANTS.
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 334-365. July 12/23, 1971.
LB3479.U5K3 FEN
Evaluation, Seminars.
Abstract: This section of the proceedings covers the seminar evaluation plan. The 130 participants were divided into 3

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groups, each of which was to approach the evaluation by a slightly different method. It is hoped that the results of this evaluation show which method produces the most change and the greatest implementation of new ideas following the seminar. The results of the evaluation will be made available to the Food and Nutrition Service, USDA.

1234-73
SEMINAR PROJECTS AND NOTES ON PROGRAM STRUCTURE.
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 169-177. July 18/28, 1971.
LB3479.U5 FGN
Seminars.
Abstract: This section of the proceedings outlines the approaches to and activities involved in the development of the projects of individual seminar participants.

1235-73
A TEACHER'S GUIDE OF STUDENT NURSES' LEARNING EXPERIENCES IN DIET THERAPY CLINICAL PRACTICE RELATED TO TOTAL NURSING CARE OF PATIENT, FOR USE IN SCHOOLS OF NURSING.
Eleanora Sense
N.p. 243 p. 1956.
RT73.S4 FGN
Dietetics, Education, Educational programs, Evaluation, Learning, Nursing, Teaching guides, Therapeutic and special diets, Work experience.
Thesis (Ed.D.) - New York University, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis describes the development of a teacher's guide to be used in leading student nurses through meaningful learning experiences in diet therapy.

1236-73
SEQUENTIAL K-12 COURSES REPLACE OLD STYLE "HEALTH".
Carle E Willgoose
Nation's Schools 85 (3): 80-82. Mar 1970.
LB2804.N3
Curriculum planning, Health education.
Abstract: The haphazard exhortative approach to health education is giving way to planned sequential curricula that are developed to meet immediate student interests. Some of the planning considerations are discussed in this column.

1237-73
SETTING THE TABLE (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX877.S4 FGN AV (Vocational Library: food management--kitchen management principle series.)
Dinnerware, Food serving methods, Table settings, Utensils.
For use in a technicolor cassette projector.
Abstract: This motion picture illustrates table settings---the components and how they are placed.

1238-73
SUE LEARNS ABOUT THE USE OF MEASUREMENTS IN COOKING.
Carol Shenk
Phoenix, N.Y., Frank E. Richards 89 p. illus. 1971.
TX652.5.S5 FGN
Cooking instruction, Elementary education, Measurement, Teaching guides, Workbooks.
Abstract: This is a student workbook and teacher's manual for a course in beginning cooking for the educable mentally retarded enrolled in regular high school homemaking classes. The major skill to be learned is the correct use of measuring equipment for various types of ingredients. Students are also instructed in standard abbreviations used in recipes and in the use of equivalents.

1239-73
YOUR FUTURE IN FOOD SCIENCE; A MONOGRAPH FOR HIGH SCHOOL AND JUNIOR COLLEGE LIBRARIES.
A L Shewfelt
New York, Carlton Press 81 p. 1971.
TX355.S5 FGN
Career choice, Food science, Food supply, Food technology, Higher education, Work experience.
Abstract: This book is an informative vocational manual for high school and junior college students. The first portion of the book deals with the change of emphasis in the food industry and the rise of food technology and food science. The task of getting healthy, nutritional and inexpensive food from the farmer's field to the dinner table is a gigantic one. With a series of hypothetical case histories, the author outlines the variety of fields open to prospective food scientists. Among them are: quality control, product development, technical sales, information, production, inspection, research, industrial development and teaching. The rest of the book analyzes a typical dinner and how it got to the supermarket; discusses the college experience and what a student must do to make the most of it; and describes the various organizations and services that are most closely associated with current scientific advances in the food field.

1240-73
TEACHING SUCCESSFULLY IN INDUSTRIAL EDUCATION. 2d ed.
G Harold Silvius, Estell H Curry
Bloomington, Ill., McKnight & McKnight 645 p. 1967.
T65.S465 FGN
Activity learning, Educational planning, Evaluation, Instructional materials, Safety, School community relations, Students, Teaching methods, Vocational education.
Abstract: This professional methods book is directed at helping an industrial education teacher attain certain goals: (1) secure personal data about students and prepare a program with concern for those factors, (2) identify the aims for a course, (3) become familiar with professional, text, and reference books, films and other teaching aids, (4) know the organizational patterns used by successful teachers and select appropriate plans for class management, (5) select and apply those techniques that make group or individual instruction more effective, (6) plan and conduct a safety education program as an integral and meaningful phase of the total instructional program, (7) plan for measuring educational achievement and evaluating instruction, while providing for the growth and development of each student, (8) plan for an optimum involvement of students, other educators, parents, and community leaders.

1241-73
SIMULATION OF INTERPERSONAL RELATIONS.
Kent L Gustafson
Audiovisual Instruction 16 (1): 35-37. Jan 1971.
LB1043.A9
Audiovisual instruction, Behavior change, Psychology, Role playing, Simulation.
Abstract: Low cost video systems permitting a relatively objective analysis of behavior can be utilized in conjunction with stimulus films described in this article to open up new areas of simulated interpersonal behavior.

1242-73
THE TRAINING OF ANCILLARY STAFF IN HOSPITALS; A FORGOTTEN SECTOR.
Duncan M Smith
Oxford, Eng., Pergamon Press 178 p. 1969.
RA972.5.S6 FGN
Hospital food service, Inservice education, Job training, Medical services, Sanitation.
Abstract: Nearly a quarter of a million people are now employed in the supporting services upon which professional colleagues in hospitals depend heavily in their task of treating and caring for the sick. This book is the first major attempt to determine the extent to which training is being given to these hospital workers to develop their skills and help them to make their fullest and best contribution to the Hospital Service. It also seeks to point the way in which training might develop.

1243-73
SO MUCH, FOR SO MANY, FOR SO LITTLE.
Marsha Hohlfeld
Audiovisual Instruction 16 (5): 39-40. May 1971.
LB1043.A9
Audiovisual instruction, Junior colleges, Missouri, Public relations, School community relations, Televised instruction.
Abstract: The Junior College District of St. Louis, Missouri, uses its audiovisual and photographic capabilities to enhance its relations with the community. This article describes the various ways in which this is accomplished.

1244-73
SO YOU WANT TO BE A CONSULTANT?
Lois Beckman
Food Mgt 8 (3): 58-60. Mar 1973.
TX943.F6
Career planning, Careers, Consultants, Food service occupations.
Abstract: The author, herself a food service consultant and former food service manager, tells why she decided to become a consultant, how she made the switch, and what the job of being a consultant entails. She describes problems from her own personal experience, especially the lack of security and the need for self-discipline.

1245-73
SO YOU WANT TO GET AHEAD?
Food Mgt 8 (3): 51-54. Mar 1973.
TX943.F6
Career ladders, Career planning, Careers, Education, Food service occupations, Food service supervisors, Training.
Abstract: In this article, food service managers who have gotten ahead in the field explain how they did it. They give advice about how and when to switch jobs, how to improve conditions and make progress at one's present place of employment, how to choose supplementary training and college courses, and how to gain respect through outside effort (such as seeking speaking engagements to publicize the food service profession, volunteering to teach food administration classes as a regular or guest lecturer, joining and becoming involved in the Chamber of Commerce or the Jaycees, being active in one's local professional association, etc.).

1246-73
A CRITICAL EVALUATION OF IN-SERVICE TRAINING FOR CLASSIFIED EMPLOYEES IN SELECTED EDUCATIONAL ORGANIZATIONS IN THE UNITED STATES.
Donald Kenneth Sorsabal
N.p. 234 p. 1969.
LB2844.2.S6 FGN

Evaluation, Inservice education, Nonprofessional personnel, Performance, Research methodology.
Thesis (Ed.D.) - University of Southern California, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1973.
Abstract: This doctoral dissertation purports to study and formulate certain recommendations for the implementation or improvement of in-service training programs for classified school employees. Questionnaires asking about in-service training programs were sent to 150 educational institutions. The author concludes that there is no best way to organize in-service training programs because the needs of each institution are so different.

1247-73
A REFERENCE GUIDE FOR EVALUATION OF SCHOOL LUNCH TRAINING.
Southeast Area Evaluation Project Committee
Atlanta 53 p. 1961.
LB2844.2.S6 FEN
Evaluation, Personnel, School food service, School lunch programs, Training.
With a committee report (12 p.).
Abstract: The evaluation of employees is related to the evaluation of training programs. A single evaluation program is not offered. Instead, information is given on how to design a program to fit a particular situation.

1248-73
STAFFING AND TRAINING PERSONNEL FOR CENTRALIZED SCHOOL FOOD SERVICE SYSTEMS.
Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 64-76. June 15/26, 1970.
LB3479.U5E4 FEN
Food service training, Personnel, School food service.
Abstract: Presents illustrated approach for model staffing patterns.

1249-73
STUDENT INVOLVEMENT IN SCHOOL FOOD SERVICE AND NUTRITION PROGRAMS.
Grace Carr, Pam Isreal
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 52. July 19/30, 1971.
LB3479.U5W5 FEN
Programs, School food service, Student participation.
Abstract: This paper discusses the involvement of youth in the school food service and nutrition education programs in the Bryan Public Schools, Bryan, Ohio. A school lunch student panel proved to be one of the most effective ways to promote good nutrition.

1250-73
SUBJECTIVE EVALUATION OF AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
J M Benedict, M M McKinley, G M Montag
J Can Diet Assoc 31 (2): 84-92, ref. June 1970.
389.9 C1632
Evaluation, Food service workers, Inservice programs, School food service, Training.
Abstract: School lunch workers received short courses to obtain evidence of change in job performance of trainees and to compare trainees' perceptions of training needs before, immediately after, and eight months after training, and trainees' perceptions of learning immediately after and eight months after training.

1251-73
PRACTICAL BAKING WORKBOOK: AN EDUCATIONAL INSTRUMENT FOR SELF-TESTING AND SELF-LEARNING.
William J Sultan
Westport, Conn., AVI 155 p. 1970.
TX763.S893 FEN
Baking, Cooking instruction, On the job training, Workbooks.
Abstract: The purpose of this work-study book is to enable the apprentice baker receiving on-the-job training, or the student at school, to supplement his training experiences through reading, research, and information to better understand the "how" of the job by knowing the "why" of what he is doing at work. Questions and assignments are based upon the job or curriculum-required work experiences and the information that is basic and related to these learning experiences. The apprentice or student will be able to recall and relate his work experiences when answering questions and completing special assignments. The content of this workbook is directly related to the course of study for the Apprentice Baker on-the-job Training Program appearing in the appendix of the second edition of "Practical Baking.".

1252-73
STUDENT WORKBOOK TO ACCOMPANY ELEMENTARY BAKING.
William J Sultan
New York, McGraw-Hill 172 p. 1969.
TX763.S996 FEN
Baking, Cooking instruction, Workbooks.
Abstract: This workbook, when completed, amounts to a diary of the student's experiences in learning about baking. The course covers the gamut of popular baked goods and involves the student in reading, observing demonstrations, and making and evaluating baked products.

1253-73
A SYSTEMATIC TRAINING AND TEACHING PROGRAM.
David G Craig
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin, Univ. of Tenn., 1969 p 60-67. June 16/27, 1969.
LB3479.U5T4 1969 FEN
Job training, Models, Teaching techniques.
Abstract: Outline of the recognized phases of training and teaching programs using 2 models which fit well in administrative and managerial functions.

1254-73
TEACHING AS CHANGING BEHAVIOR.
Julie S Vargas
J Am Diet Assoc 58 (6): 512-515. Jun 1971.
389.8 AM34
Behavior change, Dietetics, Food habits, Nutrition education, Teaching methods.
Abstract: The dietitian has two instructional jobs: (a) teaching people how to select and/or prepare foods to benefit their own health or the health of others, and (b) helping them to establish habits of doing so routinely. This job can be eased by designing learning experiences so that the learner does and says the things the teacher formerly did in demonstrations and lectures. By having each learner actively behaving, and by rewarding him for successful completion of each step, the teacher can more efficiently change his behavior so that he can and will do these things which are the goals of the teaching.

1255-73
TEACHING NUTRITION IN THE MEDICAL SCHOOL.
George J Christakis
J Nutr Educ 4(3) (suppl. 1): 141-145. Summer 1972.
TX341.J6
Curriculum planning, Higher education, Medical education, Nutrition education.
Abstract: In 1961, only seven of the medical schools at that time had specific departments or divisions specializing in nutrition. This article surveys the attempts since that time to set up adequate nutrition education programs in medical schools.

1256-73
TEACHING WITH COMPUTERS.
Albert E Hickey
Training In Business And Industry 9 (4): 41-46. Apr 1972.
HF1101.T7
Computer applications, Individualized instruction, Programed instruction, Teaching methods, Training.
Abstract: Only since 1965 has serious effort been made to use computers as an instructional aid. In the following seven years two different teaching applications were developed: computer-assisted instruction (CAI), and computer-managed instruction (CMI). CAI requires interaction between the trainee and the computer. CMI requires interaction between the instructor and the computer. Combinations and permutations of these methods are possible, as described in this review.

1257-73
TEAM SUPERVISION.
E C Payne, C W Gladstein
Sch Lunch J 24 (7): 44-48. Jul/Aug 1970.
389.8 SCH6
Educational planning, Food service management, Food service workers, School food service supervisors, Training.
Abstract: Team approach to food service management in multi-unit organizations can become the primary inservice training protocol for motivating and educating supervisors at any level. Supervisors learn to think, to investigate, to try, to grow, to participate with others and to realize their full potential.

1258-73
TECHNIQUES OF GROUP INVOLVEMENT.
Winifred O Stone, Richard F Maeder
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 151-152. July 18/28, 1971.
LB3479.U5 FEN
Group dynamics.
Abstract: This paper covers the testing of 2 techniques of group involvement by seminar participants. The first technique, Learning Thru Discussion (LTD), is a 9-step procedure to systematically promote efficient and effective methods of communicating in small groups. The second technique, Information Intermix (IM), promotes the objective of whole-learner involvement and responsibility for self-learning with in a trusting, cooperative group.

1259-73
GUIDE FOR COURSE OF STUDY FOR COOK (HOTEL AND RESTAURANT) (ENTRY).
Tennessee, Dept. of Education, Division of Vocational Technical Education
Nashville, Tenn. 118 p. 1967.
TX663.T4 FEN
Cooking instruction, Cooks, Food service training, Study guides, Vocational education.
Abstract: This course of study guide is planned to introduce trainees to the various areas of food preparation and to prov-

ide opportunity for practical experience in each. Particular emphasis is placed on well-organized working practices, high standards of preparation, conscientious observance of good sanitation practices, and the development of attitudes desirable for holding a job when it is acquired.

1260-73
FOOD SERVICE SELLING: INSTRUCTOR'S MANUAL.
Texas, University, Division of Extension
Austin, Texas 56 p. 1965.
TX943.T4 FLN
Food service training, Marketing, Restaurants, Teaching guides, Vocational education.
Abstract: This manual is an outline for an instructor teaching a ten hour course composed of five two hour sessions. The manual is organized into sessions on the basis of an analysis of a food service salesperson's duties according to the best accepted practices in contemporary food service establishments.

1261-73
FOOD SERVICE EMPLOYEES.
Texas Tech University, School of Home Economics, Dept. of Home Economics Education
Lubbock, Tex. unp. 1969.
TX943.5.T774 FLN
Food service training, Instructional materials, Study guides, Work experience programs.
Abstract: This course of study is one of a series available to assist teacher-coordinators in promoting and/or teaching home economics cooperative education programs. The course of study consists of (1) an overview and job description, (2) a job analysis, (3) a course outline, (4) instructional materials for student use, (5) unit tests, and (6) a list of references required for use with the instructional materials. The materials are designed so students may begin with any unit. It is not necessary for them to go through the units in a particular order. Each topic of the instructional materials begins with the task to which the topic is related and a statement of behavioral objectives. Study questions and/or assignments are included for each topic.

1262-73
DIETITIAN AIDES.
Texas Tech University, School of Home Economics, Dept. of Home Economics Education
Lubbock, Tex. unp. 1969.
RM218.T4 FLN
Dietetics, Dietitian aides, Food service training, Instructional materials, Occupational home economics, Study guides, Work experience programs.
Abstract: This course of study is one of a series available to assist teacher-coordinators in promoting and/or teaching home economics cooperative education programs. The course of study consists of (1) an overview and job description, (2) a job analysis, (3) a course outline, (4) instructional materials for student use, (5) unit tests, and (6) a list of references required for use with the instructional materials. The materials are designed so students may begin with any unit. It is not necessary for them to go through the units in a particular order. Each topic of the instructional materials begins with the task to which the topic is related and a statement of behavioral objectives.

1263-73
THE THREE R'S HELP MAKE GOOD EATING IMPORTANT.
Elisabeth Whipple, Loretta.D Stifel, Lillian Brennand
J Nutr Educ 2 (2): 55-58. Fall 1970.
TX341.J6
Elementary education, Instructional materials, Integrated curriculum, Nutrition education, Ohio, Teaching methods.
Abstract: Elementary school teachers in the Cleveland area have, for eighteen years, used special curriculum material to integrate nutrition education with many other subjects. This article reports on their materials, their methods, and their success.

1264-73
TO HAND OUT OR NOT TO HAND OUT.
Patrice Suessmuth, Marit Stengels
Training in Business and Industry 9 (9): 55, 60. Sept 1972.
HF1101.T7
Educational planning, Instructional materials, Training.
Abstract: The author says that although trainees want hand-out materials (and feel cheated if they don't get them), the hand-outs are rarely if ever read and so are ineffective as educational tools. The author suggests ways of using the hand-out material during the training session at the time it is distributed so the content of the hand-out will be effective.

1265-73
A TOOL TO GET PEOPLE TO BE RELEVANT.
Thomas S Isaack
Training In Business And Industry 9 (5): 37, 65. May 1972.
HF1101.T7
Management development, Management education, Personnel management, Teaching techniques, Training.
Extract: Mr. Isaack describes the relevancy plotting idea in this article. In actual practice he recommends that you begin by appointing a secretary to the group--one who can plot the discussion without knowledge of the participants. Only after the task has been done for them are group members encouraged to plot their own relevancy record. But the greatest modification of behavior is obtained when participants plot their own records. Mr. Isaack believes that of the many techniques used to confront a person with his own behavior, plotting can be most effective of all.

1266-73
TOOLS FOR NUTRITION EDUCATION--SOME EXAMPLES.
Mary M Hill
Nutr Program News 1-4. Nov 1970-Feb 1971.
1.982 A2N955
Dietary study methods, Food habits, Nutrition education, Teaching methods.
Abstract: This issue describes some tools that help teachers learn about the food practices of children. The most successful nutrition education programs have been designed to meet nutritional needs of the particular children being taught. With knowledge of what her pupils will eat, the classroom teacher can provide experiences for children that (1) will help extend the variety of foods they will eat, and (2) will convince them that food makes a difference in how they grow, how they look, how they feel, and how well they can work and play.

1267-73
TRAIN 'EM OR LOSE MONEY.
L Gottlieb
Fast Food 71 (3): 106,108,110,192,197. Mar 1972.
389.2538 F82
Food service occupations, Foods instruction, Management, Training.
Abstract: Points to be checked in evaluating employee efficiency and how to train personnel.

1268-73
TRAINING CAN BE PROFESSIONAL.
Frederick H Antil
Training And Dev J 26 (11): 14-17. Nov 1972.
LC1041.T7
Educational programs, Inservice education, Inservice programs, Job training, Personnel management, Training, Vocational education.
Abstract: Those involved in training and development of industrial personnel are trying to professionalize their calling. Industrial organizations seem to feel that training of personnel should be left to "experts" and educators from outside their companies. The author argues that in-house training staffs have abrogated their responsibilities and are no longer considered either professional or competent to train company employees. He presents a plan for improving company training programs and gives advice on how to "professionalize" a company's training staff.

1269-73
TRAINING DEPARTMENT BECOMES AN INCOME PRODUCER.
Olga Kaczmar
Training In Business And Industry 9 (5): 38-39. May 1972.
HF1101.T7
Cost effectiveness, Educational programs, Personnel management, Program planning, Training.
Abstract: This article describes how in 3 years the training department of the Marriott Corporation evolved from an expense division to a potentially profit-generating group called "Marriott Training Consultants.".

1270-73
TRAINING MAKES FRISCH A GROWING BIG BOY.
M Werner
Fast Food 70 (8): 72-74. Aug 1971.
389.2538 F82
Career ladders, Food service workers, Management education, Recruitment, Restaurants, Training.
Abstract: Frisch Big Boy basic management training is a continuous process, and intensely practical. There is also an advanced management training course, consisting of a series of seminars and special programs. The company also offers educational grant-in-aid for managers who want to take special college courses. Executive managers have special assignments and membership on research teams. There is a special recruitment program for young people.

1271-73
TRAINING SURVEYS SURVEYED.
Michael A Rapheel, Edwin E Wagner
Training And Dev J 26 (12): 10-14. Dec 1972.
LC1041.T7
Evaluation, Job training, On the job training, Personnel management, Supervision, Surveys, Training.
Extract: This article reports on an atypical survey. An endeavor was made to determine the extent of non-managerial training being conducted in industry and the methods of training used. After several surveys were located, it became clear that an overview and compilation of these surveys might be useful to both practitioners and researchers. This article is a result of these efforts.

1272-73
TRAINING THE FOOD SERVICE WORKER (KIT): HOSPITAL RESEARCH AND EDUCATIONAL TRUST. PRODUCED AND DISTRIBUTED BY THE ROBERT J. BRADY COMPANY.
Hospital Research and Educational Trust
Washington, Robert J. Brady kit. 30 transparencies, color,

in carrying case. 1967.
TX921.T7 FEN AV
Food cost analysis, Food preparation and distribution systems, Food service training, Food spoilage, Hospital food service, Nutrition, Sanitation, Teaching guides.
For use with overhead projector. Contains student manual titled: Being a food service worker; Instructor's guide titled: Training the food service worker and Instructor's key to the use of overhead transparencies.
Abstract: This kit is intended for use in a course combining classroom and on-the-job training. Basic techniques are covered first, leading gradually to complete procedures for preparing and serving nutritious food to hospital patients, employees, and visitors. The transparencies illustrate the principles discussed in the student manual and the instructor's guide. The kit is designed for hospital food service workers and there is a particular emphasis on sanitation in food preparation and service.

1273-73
TRAINING THE HANDICAPPED.
H B Jones
Sch Lunch J 24 (10): 47, 49. Nov/Dec 1970.
389.8 SCH6
Disadvantaged youth, Handicapped children, Mental retardation, School food service, Training.
Abstract: Training mentally handicapped children in school food service occupations.

1274-73
FOOD SERVICE SUPERVISOR-SCHOOL LUNCH MANAGER: THE COMPLETE STUDY GUIDE FOR SCORING HIGH. First edition.
David R Turner
New York, ARCO Publishing Co. 352 p. 1969.
TX945.T78 FEN
Civil service examinations, Food service management, Food service supervisors, Menu planning, Nutrition, Personnel management, Safety, Sanitation, Study guides.
Abstract: This self-study manual provides outlines of the subjects likely to be covered on a civil service examination for food service supervisor or school lunch manager: nutrition, menu planning, quantity cookery, food purchasing, personnel management, sanitation, and safety. Several of the chapters are drawn from other publications. Many sample questions from actual examinations and an original "predictive practice examination" are also included.

1275-73
SCHOOL LUNCH LEADERSHIP TRAINING CONFERENCE; A CONDENSATION.
U.S., Agricultural Marketing Service, Food Distribution Division
Dallas, Tex. 15 p. 1962.
LB3479.U5 FEN
Conference reports, Food service management, Inservice education, School lunch programs.
Abstract: This booklet describes, in brief outline form, the School Lunch Leadership Training Conference held at Texas Tech in 1962. The conference was designed primarily to explore means to "achieve more effective training of school lunch personnel with a minimum of money, time, and human energy.".

1276-73
COMMISSARYMAN 3 & 2.
U.S., Dept. of the Navy, Bureau of Naval Personnel
Washington, D.C. 212 p. 1971.
VC353.A22 FEN
Baking, Equipment, Food preparation, Meat, Menu planning, Military food service, Nutrition, Recordkeeping, Sanitation.
Revised.
Extract: This training manual has been prepared for men of the Navy and of the Naval Reserve who are studying for advancement to the rates of Commissaryman 3 and Commissaryman 2. Chapters 2 through 10 of this manual deal with the occupational matter of the Commissaryman rating. Chapter 2 provides detailed information about the organization of the general mess within the supply department, and the duties of the men who work in the Food Service Division. Succeeding chapters discuss procurement of foods, their inspection, storage and care, the equipment used in food preparation, nutrition and menu planning, expenditure of food items, sanitation in the general mess, food conservation, meats, general instructions for food preparation, baking, and food service.

1277-73
FOOD AND NUTRITION; A PROBLEM-CENTERED APPROACH; IN-SERVICE TRAINING FOR EXTENSION AIDES.
U.S., Extension Service
Washington, D.C. 23 p. 1972.
TX364.U527 FEN (U.S. Extension Service. PA-1008)
Extension agents, Extension education, Foods instruction, Inservice education, Nutrition education, Teaching guides.
Extract: The problem-centered approach focuses on real-life problems that Extension aides face in working with low-income families. A series of learning experiences is suggested to assist aides in finding effective ways for helping families make necessary changes to improve their nutrition. The problem-centered approach can be used effectively to provide in-service training for aides who have varying amounts of education and experience and different cultural, ethnic and economic backgrounds. This approach could also be adapted for use with other paraprofessional aides and leaders.

1278-73
FOOD PREPARATION; FOOD AND NUTRITION; SUPPLEMENTAL LESSONS FOR TRAINING EXTENSION AIDES.
U.S., Extension Service
Washington, D.C. 84 p. 1971.
TX364.U525 FEN
Extension education, Food preparation, Foods instruction, Teacher education, Teaching guides.
Extract: Food Preparation is one of a series of booklets of supplemental lessons in food and nutrition, designed for use with on-the-job training of extension aides. These lessons are not intended to be complete teaching units. The purpose is to enrich the aides' background in food preparation and to provide practical teaching methods that they can use in presenting food preparation information to families. Since technical subjects in food and nutrition are simplified, some of the generalizations may have exceptions

1279-73
KEY NUTRIENTS; FOOD AND NUTRITION; SUPPLEMENTAL LESSONS FOR TRAINING EXTENSION AIDES.
U.S., Extension Service
Washington, D.C. 41 p. 1970.
TX364.U52 FEN
Extension education, Nutrients, Nutrition education, Teacher education, Teaching guides.
Extract: Key Nutrients is one of a series of booklets of supplemental lessons in food and nutrition, designed for use in on-the-job training of extension aides. These lessons are not intended to be complete teaching units. The purpose is to enrich the aides' background in food and nutrition and to provide practical teaching methods that they can use in taking food and nutrition information to families. Since technical subjects in nutrition are simplified some of the generalizations may have exceptions.

1280-73
FOOD BUYING; FOOD AND NUTRITION; SUPPLEMENTAL LESSONS FOR TRAINING EXTENSION AIDES.
U.S., Extension Service
Washington, D.C. 62 p. 1971.
TX364.U524 FEN
Consumer education, Extension education, Food purchasing, Teacher education, Teaching guides.
Extract: Food Buying is one of a series of booklets of supplemental lessons in food and nutrition, designed for use with on-the-job training of extension aides. These lessons are not intended to be complete teaching units. The purpose is to enrich the aides' background in food shopping principles and provide practical teaching methods that they can use in taking food purchasing information to families. Since technical subjects in food and nutrition are simplified some of the generalizations may have exceptions.

1281-73
FOOD AND NUTRITION; BASIC LESSONS FOR TRAINING EXTENSION AIDES.
U.S., Extension Service
Washington, D.C. [illegible] p. 1971.
TX364.U5 FEN
Extension education, Foods instruction, Nutrition education, Teacher education, Teaching guides.
Revised.
Extract: These lessons were designed to help the trainer agent give aides the background in food and nutrition they will need for their work with low-income families. Each lesson has a specific purpose. The 15 basic lessons provide aides with the information they need to begin the important job of helping families improve their diets.

1282-73
MEAL PLANNING; FOOD AND NUTRITION; SUPPLEMENTAL LESSONS FOR TRAINING EXTENSION AIDES.
U.S., Extension Service
Washington, D.C. 41 p. 1970.
TX364.U523 FEN
Extension education, Foods instruction, Menu planning, Teacher education, Teaching guides.
Extract: Meal Planning is one of a series of booklets of supplemental lessons in food and nutrition, designed for use in on-the-job training of extension aides. These lessons are not intended to be complete teaching units. The purpose is to enrich the aides' background in food and nutrition and to provide practical teaching methods that they can use in taking food and nutrition information to families. Since technical subjects in nutrition are simplified some of the generalizations may have exceptions.

1283-73
FOOD NEEDS OF FAMILY MEMBERS; FOOD AND NUTRITION; SUPPLEMENTAL LESSONS FOR TRAINING EXTENSION AIDES.
U.S., Extension Service
Washington, D.C. 52 p. 1970.
TX364.U522 FEN
Cultural factors, Dietary standards, Extension education, Food habits, Foods instruction, Nutrition education, Teacher education, Teaching guides.
Extract: Food Needs of Family Members is one of a series of booklets of supplemental lessons in food and nutrition designed for use in on-the-job training of extension aides. Purpose of these lessons is to give the aides more information about food needs of family members and to provide them with practi-

cal teaching methods that they can use in helping families.

1284-73
MATERIALS FOR USE IN SPECIAL FOOD SERVICE SUMMER RECREATION TRAINING PROGRAM, SUMMER 1972 - TRAINING SITE SUPERVISORS.
U.S., Food and Nutrition Service
Washington, D.C. 28 p. [n.d.].
TX943.5.S8U5 FEN
Child nutrition programs, Food service, Summer programs, Training.
Abstract: The following training program is intended primarily for use by individuals responsible for training recreation center personnel who will have the responsibility of receiving/serving meals prepared at another site. The entire presentation should take approximately 3-1/2 hours. The training program can be shortened or lengthened according to the amount of time available. Along with the general content to be covered (how to carry out the distribution of food to children), a section titled "Instructional Materials and Teaching Tips" is designed to help the instructor involve the student in meaningful learning experiences.

1285-73
SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN, SUMMER PROGRAMS: SITE SUPERVISOR HANDBOOK.
U.S., Food and Nutrition Service
Washington, D.C. 20 p. [n.d.].
TX943.5.S8U52 FEN
Child nutrition programs, Food service, Manuals, Summer programs.
Abstract: This handbook instructs on-site supervisors' of the USDA's Special Food Service Program for Children on the best ways to carry out the distribution of food and at the same time maintain good community relations. Use of volunteer workers, meal patterns, safety, sanitation, record keeping, and management are explained.

1286-73
MATERIALS FOR USE IN SPECIAL FOOD SERVICE SUMMER RECREATION TRAINING PROGRAM, SUMMER 1972 - TRAINING PROGRAM SPONSORS.
U.S., Food and Nutrition Service
Washington, D.C. 31 p. [n.d.].
TX943.5.S8U522
Child nutrition programs, Food service, Summer programs, Training.
Abstract: This is a lesson plan guide intended for use by regional and state office personnel responsible for training sponsors of USDA special summer food service programs. The sponsor's duties are outlined, and a section detailing the aims and goals of the program is included.

1287-73
COMMUNITY ACTION: ADULT EDUCATION.
U.S., Office of Economic Opportunity, Community Action Program
Washington, D.C. 10 p. 1966.
LC5219.U5 FEN
Adult education, Community action, Federal government, Financial support, Guidelines.
Abstract: This pamphlet discusses the need for adult education, describes the most important adult education provisions of the Economic Opportunity Act, and offers suggestions to persons or agencies interested in developing and implementing adult education programs for low-income adults. The appendix sets forth general eligibility criteria to be met by applicants for Section 205 grants under the Economic Opportunity Act, tells how to apply for a Section 205 grant, and where to get further information and technical assistance, if needed.

1288-73
COMMUNITY ACTION: THE NONPROFESSIONAL IN THE EDUCATIONAL SYSTEM.
U.S., Office of Economic Opportunity, Community Action Program
Washington, D.C. 19 p. 1966.
LB2844.2.U5 FEN
Community action, Education, Educational planning, Federal government, Financial support, Personnel, School community relations, Training.
Abstract: This pamphlet explains the desirability of training nonprofessionals as teacher's aides; discusses the jobs they can perform; describes training programs that have been held and others that are now in progress; and explains how a CAA can plan, organize, and operate a training program. The appendix sets forth general eligibility criteria to be met by applicants for Section 205 grants under the Economic Opportunity Act, tells how to apply for a Section 205 grant, and where to get further information and technical assistance, if needed.

1289-73
SUPERVISED FOOD SERVICE WORKER: A SUGGESTED TRAINING PROGRAM.
U.S., Office of Education, Division of Vocational and Technical Education
Washington, D.C. 13 p. 1964.
HF5549.T7U5 FEN
Adult vocational education, Curriculum planning, Food service training, Food service workers, Occupational home economics, Resource guides.
Revised.
Abstract: Many socioeconomic changes affecting women and families require that home economists now assume, to a greater extent than in the past, the responsibility of providing training for wage earners. This guide for the Supervised Food Service Worker provides resource material from which a local training program can be developed. It is recognized that the experience and education of trainees will vary, as will the needs of the local health and welfare agencies that will employ and supervise the trained Supervised Food Service Worker. A suggested schedule for training is included, but each training program should be adapted to each group of trainees. This publication will be useful for the development of training programs that will enable women to acquire competencies having a valid wage value and needed in serving families.

1290-73
COOKS: A SUGGESTED GUIDE FOR A TRAINING COURSE.
U.S., Office of Education
Washington, D.C. 111 p. [n.d.].
TX661.U52 FEN
Cooking instruction, Curriculum planning, Food service training, Menu planning, Nutrition, Safety, Sanitation, Teaching guides, Vocational education.
Abstract: This training guide was prepared to provide assistance to teachers and administrators in developing a food preparation course that would qualify trainees for initial employment as an advanced learner. Specific aims are to present the principles and techniques of food preparation, and to present lessons "on a meal planning basis" that will afford an understanding of: specific menu terms; meal planning principles; equipment use, care, and safety; and important business practices involved in food service. The guide provides an outline for 240 hours of instruction divided among eleven topics. The sequence, time, and content can be adjusted to meet individual needs. A suggested list of equipment, food supplies, reference books, and a glossary have been included, as well as a sample floor plan of a restaurant kitchen.

1291-73
FOOD PROCESSING TECHNOLOGY: A SUGGESTED TWO-YEAR POST HIGH SCHOOL CURRICULUM.
U.S., Office of Education
Washington, D.C. 97 p. 1967.
TP374.E3U5 FEN
Costs, Curriculum planning, Facilities planning and layout, Food processing, Food technology, Vocational education.
Abstract: Technological changes in food processing in recent years have created a shortage of highly skilled technicians in the industry. This suggested curriculum guide was prepared to aid in planning and developing programs in the states to meet the nation's increasing need for skilled technicians in the food processing industry. The guide offers suggested course outlines with examples of texts and references, a sequence of technical education procedures, laboratory layouts with equipment and cost, discussion of the library and its use, descriptions of faculty and student services, and a selected list of scientific trade and technical societies. It is designed to assist school administrators, advisory committees, supervisors, and teachers who will be planning and developing new programs or evaluating existing programs in food processing technology. Although the indicated level of instruction is post high school, the sequence of course work may well start at any grade level where students have the prerequisite background and understanding.

1292-73
TRAINING FOOD SERVICE PERSONNEL FOR THE HOSPITALITY INDUSTRY.
U.S., Office of Education
Washington, D.C. 145 p. [n.d.].
TX911.5.U5 FEN
Food service training, Food service workers, Merchandising, Personnel, Teaching guides.
Extract: This publication includes suggested teaching materials and methods for training food service personnel in the hospitality industry. The content should provide vocational educators, as well as industry management, with an appropriate guide for training food service personnel. At the same time, sales workers in the hospitality industry should be better able to build satisfying careers in food service operations as a result of training programs developed cooperatively between vocational distributive education and the hospitality industry.

1293-73
QUANTITY FOOD PREPARATION: A SUGGESTED GUIDE.
U.S., Office of Education
Washington, D.C. 39 p. 1967.
TX661.U5 FEN
Communication skills, Curriculum planning, Food preparation, quantity, Food science, Food service training, Mathematics, Safety, Vocational education.
Extract: Food preparation and service, at present, call for a greater degree of skill and a more technical knowledge. Schools at the secondary level and post high school programs must provide the education and training prerequisite for entry into the industry. The purpose of this manual is to provide a suggested plan to be used by school officials in developing a training program in quantity food preparation. The guide is designed for use by instructors as an aid in developing a course of study. It is not for student use. It is a tool to be used only by persons charged with the responsibility of planning the program.

1294-73
A POST-HIGH SCHOOL PROGRAM IN CHILD CARE SERVICES: VOCATIONAL EDUCATION IN HOME ECONOMICS.
U.S., Office of Education

Washington, D.C. 165 p. 1967.
TX165.U5 FEN
Curriculum planning, Day care services, Home economics, Vocational education, Workshops.
Revised.
Extract: Home Economics Education recognizes the increased need to prepare youth and adults for employment in Child Care Services. The jobs available in these services require specialized knowledge and skills which can be met in a post-high vocational education program. This work-material was developed to be of assistance in planning and developing post high Child Development programs. It was distributed to participants at an Institute for Home Economics teachers, to be used and evaluated during 1966-67. A revision was made in the spring of 1967 to incorporate shared ideas and suggestions for improvement. The major purpose of the institute was to provide information and develop some ability in initiating, developing, and evaluating programs for training workers in selected occupations utilizing Home Economics knowledge and skills. Specifically these programs were for assistants to directors of group care situations for children, offered at the post high school level. Materials and instructional aids for this program were a planned outcome.

1295-73
LEARNING FOR EARNING: NEW OPPORTUNITIES FOR PAYCHECK EDUCATION; THE VOCATIONAL EDUCATION AMENDMENTS OF 1968.
U.S., Office of Education
Washington, D.C. unp. 1968.
LC1045.U5 FEN
Federal programs, Financial support, Vocational education.
Abstract: The 1968 Vocational Education Amendments authorize federal grants to the states to help them maintain, extend, and improve existing vocational education programs and to develop new programs. This booklet enumerates and describes various programs covered by this act, including exemplary programs, residential projects, consumer and homemaking education, cooperative vocational education, work-study programs, curriculum development, and training and development programs for vocational educators.

1296-73
UNDERGRADUATE EDUCATION IN DIETETICS.
Margaret A Wilson
J Nutr Educ 4(3) (suppl. 1): 132-133. Summer 1972.
TX341.J6
Curriculum planning, Dietetics, Higher education, Nutrition education, Work experience programs.
Abstract: Undergraduate education in dietetics is in transition from a "four plus one" pattern to coordinated programs specializing in either administration or nutritional care. These programs will be based in fields other than home economics, because dietetics is allied with health, nutritional science, and other health related programs. Wherever it is based, dietetics must effectively integrate academic work and clinical study.

1297-73
UNDERGRADUATE EDUCATION IN PUBLIC HEALTH NUTRITION.
Helen A Hunscher
J Nutr Educ 4(3) (suppl. 1): 134-135. Summer 1971.
TX341.J6
Curriculum planning, Higher education, Nutrition education, Public health.
Abstract: This article details the ingredients for a sound, terminal degree, undergraduate program in public health nutrition. Areas of learning should include chemistry, bacteriology, physiology, behavioral sciences, food, nutrition, and community health.

1298-73
UNDERGRADUATE TRAINING IN NUTRITIONAL SCIENCE.
George M Briggs
J Nutr Educ 4(3) (suppl. 1): 129-131. Summer 1972.
TX341.J6
Curriculum planning, Education, Higher education, Nutrition education, Training.
Abstract: This article describes the necessary ingredients for an adequate undergraduate program for students who seek no higher degrees but wish to work in the field of nutrition directly after college graduation.

1299-73
THE USE OF SIMULATION TECHNIQUES BY PROSPECTIVE HOME ECONOMICS STUDENT TEACHERS.
J M Bogniard, J I Dalrymple
J Home Econ 62 (10): 729-732. Dec 1970.
321.8 J82
Home economics teachers, Simulation, Student teachers, Teaching techniques.
Abstract: Use of real-life teaching situations that students create, enact, and analyze; can be used even in small colleges with limited resources.

300-73
THE SMILE OF SUCCESS; SERVICE WITH A SMILE. 4th ed.
Kelly G Vester
Rocky Mount, N.C., Business Builders 66 p. 1972.
HF5386.V4 FEN
Merchandising, Motivation, Vocational development.
Abstract: This self-improvement pamphlet outlines a plan of action and suggestions for career advancement. The reader is encouraged to evaluate himself, know his shortcomings and talents, keep track of his self-betterment, and generally to "think positive." Practice and self-discipline are urged, and great rewards are promised in the form of a successful, upwardly mobile, lucrative career.

1301-73
THE VIDEO CASSETTE, OCTOBER 72.
Edward McCabe
Training in Business and Industry 9 (10): 41, 67. Oct 1972.
HF1101.T7
Audiovisual aids, Audiovisual instruction, Equipment, Televised instruction.
Abstract: This third report on cartridge television is intended to keep trainers up to date on the pros and cons of new systems, technologies, and procedures in the world of the videocassette. This article offers a brief glance into the past and a lengthier look into the future and what it holds for users of this medium.

1302-73
VITAMINS AND YOU (FILMSTRIP); VITAMIN INFORMATION BUREAU. PRODUCED BY AUDIO-VISUAL SCHOOL SERVICE.
Vitamin Information Bureau
New York, Audio-visual School Service 1 filmstrip, 48 Fr., si, 35mm, col. 1969.
TX553.V5V5 FEN AV
Biochemistry, Body composition, Dietary standards, Food guides, History, Nutrition education, Research, Vitamins.
With filmstrip commentary booklet titled: Vitamins and you and a full-color wall chart titled: Vitamins and your body.
Abstract: The role of vitamins in human nutrition is a field in which research still continues. This filmstrip presents the basic information on the known vitamins and how they operate in the body's systems. Historical background of vitamin discoveries is given, and viewers are instructed on food groups and the vitamins contained in each. The components of a well-balanced meal are also described.

1303-73
VOCATIONAL TRAINING ANSWERS MANPOWER NEEDS.
Cooking for Profit 41 (262): 58,60. Oct 1972.
TX901.C6
Commercial food service, Food service industry, Food service workers, Schools, Training.
Abstract: Role of technical schools in filling the chronic personnel shortage in the food service industry.

1304-73
WAKE THEM UP; ASK THE RIGHT QUESTIONS.
Patrick F Suessmuth, Marit Stengels
Training In Business And Industry 9 (5): 33-36. May 1972.
HF1101.T7
Discussion (Teaching technique), Personnel management, Teaching methods, Teaching techniques, Training.
Abstract: The authors give advice on how to get trainees to participate, involve themselves, think, and learn by improving classroom techniques - specifically by posing the right kinds of questions to the students. Open-ended discussion of questions is encouraged, and sample dialogues and techniques are illustrated.

1305-73
KITCHEN TOOL SCHOOL; LESSONS ON COOKWARE, CUTLERY, BAKEWARE.
Wear-ever Aluminum Inc.
Chillicothe, Ohio unp. illus. 1971.
TX556.W4 FEN
Cooking equipment (Small), Cooking instruction, Cutlery, Instructional aids, Spirit masters.
Abstract: This set of three booklets and six spirit masters is designed to help teach students the basics about cookware, cutlery and bakeware. The spirit masters are keyed at the end of each booklet. Suggested class projects are on the inside back cover of the folder. The spirit masters in this kit are designed for reproduction as transparencies to be used on an overhead projector or run in quantity on a ditto master with copies to be handed out to the class, used on the bulletin board, or for a flip chart.

1306-73
THE DEVELOPMENT AND EVALUATION OF EIGHT UNITS OF PROGRAMMED INSTRUCTION DESIGNED TO TEACH BASIC NUTRITION.
Shirley Mae Weber
N.p. 339 p. 1965.
LB1028.5.W4 FEN
Curriculum planning, Evaluation, Instructional materials, Nutrition education, Programed instruction, Research methodology, Secondary education.
Thesis (Ph.D.) - Cornell University. Authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1973.
Abstract: Most students have only one formal course in nutrition during their school years, usually at the junior high school level. This doctoral thesis is an attempt to identify basic concepts in the field of nutrition and present them at a level appropriate to junior high students. The study recounts the methods and materials used in teaching nutrition to a sample of junior high students in New York State by means of programmed instruction. The author also evaluates the effectiveness of the methods used.

1307-73
YOUR FUTURE IN RESTAURANTS AND FOOD SERVICE.
James H Westbrook
New York, ARCO 159 p. 1971.
TX945.W43 FEN
Career choice, Career ladders, Employment opportunities, Food service industry, Food service occupations, Recruitment.
Abstract: For students and prospective workers in the food service field, this book serves as a guide to career choice. Information is given on the size and growth of the food service industry and the variety of jobs available. Work environments are described and job descriptions are given for a number of typical positions. Training and personal qualifications are outlined, along with information on earnings, promotion, and job security prospects. Practical help is given in the form of a sample resume, suggestions on how to seek a job, and instructions on how to handle oneself at an interview.

1308-73
WHAT FILMSTRIPS CAN DO FOR YOU LATELY.
David H Curl
Training in Business and Industry 9 (9): 34-45. Sept 1972.
HF1101.T7
Audiovisual aids, Instructional aids, Teaching techniques, Training.
Abstract: The author analyzes the filmstrip field (strips and projectors) from the training director's point of view: cost effectiveness, applications, versatility, and types of equipment available now and in the future.

1309-73
WHEN, HOW AND WHY TO USE TRAINING CONSULTANTS.
Herbert M Engel
Training In Business And Industry 9 (2): 37-38. Feb 1972.
HF1101.T7
Consultants, Educational programs, Personnel management, Training.
Abstract: The author gives advice on the proper use of training consultants. He suggests ways for a company's training director to weigh the costs and benefits of bringing outside training experts into the organization.

1310-73
WHERE DO I GO FROM HERE (MOTION PICTURE); PRODUCED BY PROCTER AND GAMBLE IN COOPERATION WITH THE NATIONAL RESTAURANT ASSOCIATION.
National Restaurant Association
Chicago, National Restaurant Association 1 reel, 16mm, sd, col, 25 min. [n.d.].
TX943.W48 FEN AV
Career choice, Food service industry, Food service management, Food service occupations, Food service workers, Occupational choice, Occupational guidance.
Abstract: This motion picture is concerned with careers in the food service industry. It is aimed at the young audience who are graduating from school and are trying to decide on their life's work. The food service industry is described as a growing field due to the fact that people in general travel more and so depend on the industry to feed them. The film's vehicle is a conversation between several young people, one of whom tries to explain the food service industry, and entice the others into choosing food service as a career.

1311-73
THE COMPONENTS OF COMMUNICATION.
Jule Wilkinson
Chicago, Institutions Magazine 96 p. 1968.
TK5102.5.I5 FEN
Communications, Equipment, Food service, Instructional materials, Personnel management, Programed instruction, Vocabulary.
Abstract: This publication provides an overview of communications systems for use in food service/lodging institutions. Various communications systems and training materials for food service workers are described. Designers, suppliers, and installers of communications systems are also listed.

1312-73
INSTRUCTIONAL MATERIALS: AN ILLUSTRATED HANDBOOK OF IDEAS, SKILLS, AND TECHNIQUES FOR PRODUCING AND USING AUDIOVISUAL MATERIALS.
Raymond V Wiman
Worthington, Ohio, Charles A. Jones 173 p. illus. 1972.
LB1043.W5 FEN
Audiovisual aids, Instructional materials, Teaching techniques.
Abstract: In the classroom the chalkboard no longer serves as the primary mode for illustrating or amplifying ideas. Tapes, records, films, overhead transparencies, filmstrips, slides, and many other specialized devices and materials are now used. This book offers practical information about photography, transparency production, lettering, drawing, bulletin boards, dry mounting, and many other devices. The information is presented in a nontechnical visual-verbal format designed to encourage the beginner to start out on his own. All instructions are combined with illustrations. The operation of audiovisual equipment, an overview of the fundamentals involved, is also included.

1313-73
SCHOOL FOOD SERVICE MANAGEMENT DEVELOPMENT PROGRAM: MANUAL, INTERMEDIATE COURSE.
Wisconsin, University- Cooperative Extension Programs
Yvonne K Bushland, Mary E Mennes
Madison, Wisc. 48 p. 1970.
LB3475.W5 FEN
Food service management, Inservice education, Menu planning, Nutrition, Purchasing, Recordkeeping, School community relations, School food service, Type A lunch.
Abstract: This manual is from an eight session course touching on all aspects of food service management. Study guides, notes, reading lists, and other information are included.

1314-73
INSTRUCTIONAL TELEVISION FACILITIES: A PLANNING GUIDE.
John P Witherspoon, William J Kessler
U.S., Office of Education
Washington, D.C. 73 p. 1969.
LB1044.7.W5 FEN
Audiovisual instruction, Educational planning, Facilities planning and layout, Instructional media, Televised instruction.
Abstract: This booklet is for educational administrators who want to know how television can be used as a satisfactory educational tool for the classroom. It describes the technology of televised instruction, and considers how this relates to educational objectives.

1315-73
WORK SIMPLIFICATION IN FOOD SERVICE (SLIDES).
Iowa State University Press
Ames, Iowa State University Press 100 slides, 2"x 2", color. 1972.
TX911.2.W5 FEN AV
Food service training, Individualized instruction, Work simplification.
Coordinated with "Work simplification in food service: individualized instruction"; by Lynne Nannen Ross.
Abstract: This set of slides is coordinated with the text "Work simplification in food service: individualized instruction," written by Lynne Nannen Ross and published by the Iowa State University Press in 1972.

1316-73
WRITE YOUR OWN TICKET (FILMSTRIPS/RECORDS); COCA COLA COMPANY IN COOPERATION WITH THE NATIONAL RESTAURANT ASSOCIATION.
Coca Cola Company, Institutional Foodservice Division
Chicago, National Restaurant Association 3 filmstrips, 52-,65,33 Fr., col, 35mm and 3 phonodiscs. 1970.
TX851.W7 FEN AV
Cafeterias, Career choice, Employment opportunities, Food service industry, Hygiene, Merchandising, Public relations.
Set includes: 3 filmstrips titled: Write your own ticket: Take a giant step and Meet a V.I.P; 3 records: 33 1/3 rpm, m/s.
Abstract: Films 1, 2, and 3 of the "Write Your Own Ticket" series are intended for trainees going into food service work. Film 1 is a documentary based on interviews with men and women in the food service industry who describe the job opportunities awaiting those who enter the field. Film 2 deals with the basics of grooming, hygiene, and customer relations. Film 3 presents cafeteria food service--why customers patronize a cafeteria and what they expect from such a facility. Instruction on keeping the line moving, making food items attractive, how to sell food, and how to serve and keep customers is all included.

1317-73
WRITING BEHAVIORAL OBJECTIVES.
Bessie R McClendon
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 134-138. July 18/28, 1971.
LB3479.U5 FEN
Behavioral objectives, Teaching aids.
Abstract: This paper discusses the writing of behavioral objectives. Topics include the classification of objectives, words to use in writing objectives, and the three basic parts of a behavioral objective.

1318-73
YOU.
Food Mgt 8 (3): 28-34. Mar 1973.
TX943.F6
Career planning, Careers, Food service occupations, Food service supervisors, Interviews, Prediction, Surveys, Work attitudes.
Abstract: This article is about food service managers---who they are and what they think about their occupations, what problems they have, and what they need to improve things for the future. Representative managers of food service establishments (in schools, colleges, hospitals, nursing homes, industrial plants, and commercial businesses) all over the United States were interviewed. Questions asked included (1) How do people refer to you? (2) How much food service experience do you have? (3) How did you get started in food service? (4) How much do you earn? (5) What is your most troublesome area in food service? (6) If you could have anything you want in terms of food service, what would it be? (7) What are sentials for your future success?

# Menu Planning

1319-73
ADD "CANNED" IMAGINATION TO SCHOOL LUNCHES.
A Bartolotta
Sch Lunch J 24 (7): 35-36. Jul/Aug 1970.
389.8 SCH6
Canned foods, Convenience foods, Food preparation, Menu planning, School food service, Type A lunch.
Abstract: Suggestions for making canned foods for school lunches more interesting and more nutritious.

1320-73
APPLICATION OF LINEAR PROGRAMMING TO MENU PLANNING BY COMPUTER.
G M Montag, K L McRoberts
J Can Diet Assoc 32 (2): 64-69. June 1971.
389.9 C1632
Computer applications, Computer science, Menu planning.
Abstract: Demonstration of power of mathematical generalizations permitted by linear programming formulation of menu planning. With the problem stated, and correct data furnished linear programming solutions guarantee a favorable profit margin over conventional menu-planning methods.

1321-73
VOLUME FEEDING MENU SELECTOR.
Alta B Atkinson, Eulalia C Blair
Chicago, Institutions Magazine/Volume Feeding Management 185 p. 1971.
TX728.A84 FGN
Institutional feeding, Menu planning.
Abstract: This book is intended to help men and women in the food service field who are responsible for menu planning. It offers lists of menu items arranged in chart form to guide the user in concocting varied menus to fit his specific food service operation. Appetizers, vegetables, salads, and deserts are all keyed with the entrees.

1322-73
BREAKFAST THE CONVENIENT WAY.
J Garr
Fast Food 71 (2): 103-105. Feb 1972.
389.2538 F82
Breakfast, Commercial food service, Convenience foods, Frozen foods, Fruit juices, Menu planning.
Abstract: Use of conveniance frozen foods in planning breakfasts by the commercial food services.

1323-73
ADVANCED MENU PLANNING: A COURSE FOR SCHOOL FOOD SERVICE PERSONNEL.
California, Dept. of Education, Food Service Office
Sacramento, Calif. 121 p. 1967.
TX728.C32 FGN
Age groups, Management, Menu planning, School food service, Student participation, Study guides, Workbooks.
Extract: The objectives of this course are to make it possible for school food service workers to (1) plan menus which meet the nutritional and psychological needs of both the elementary school and high school age young person; (2) devise menus that provide variety and are appealing to the eye and appetizing to the taste; (3) use good management practices in menu planning, and (4) plan menus that use donated commodities to good advantage. The workbook is designed primarily as a study guide for the student; however it can serve other purposes.

1324-73
BEGINNING MENU PLANNING: A COURSE FOR SCHOOL FOOD SERVICE PERSONNEL.
California, Dept. of Education, Food Service Office
Sacramento, Calif. 73 p. 1967.
TX728.C3 FGN
Dietary standards, Menu planning, School food service, Standardized recipes, Study guides, Type A lunch, Workbooks.
Extract: The objectives of this course are to make it possible for school food service workers to (1) become familiar with the Type A lunch pattern, which meets minimum nutritional standards of the national school lunch program; and (2) learn how to plan attractive menus which meet this nutritional standard. The workbook is designed primarily as a study guide for the student; however, it can serve other purposes.

1325-73
THE CARE AND SELLING OF HOT ENTREES.
Fast Food 71 (3): 141-146. Mar 1972.
389.2538 F82
Convenience foods, Food preparation, Food service, Menu planning.
Abstract: Use of convenience foods in hot entrees and enhancing it by additional seasoning and combining it with other foods or convenience foods to make a distinctive menu for your establishment.

1326-73
CHANGING PATTERNS IN FOODSERVICE.
D J [illegible]oilger
Cooking for Profit 41 (257): 27-29,91. May 1972.
TX901.C6
Food service, Food service industry, Menu planning, Restaurants.
Abstract: New American life styles are drastically affecting menus, dining atmosphere, service, even kitchen design. Examples are cited which show how these touch every facet of food service.

1327-73
CHOICES IN OUR MENUS.
F E Mudge
Sch Foodserv J 25 (10): 35-36. Nov/Dec 1971.
389.8 SCH6
Convenience foods, Menu planning, School lunch programs, Soups.
Abstract: Guest editorial on menu planning in the school lunch program.

1328-73
CREATIVE APPROACHES TO TYPE A MENU PLANNING IN MEETING CURRENT SOCIAL NEEDS.
Ruth Richard
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 191-200. July 12/23, 1971.
LB3479.U5K3 FGN
Charts, Menu planning.
Abstract: This paper discusses the meeting of social needs via creative approaches to Type A menu planning. Factors involved in menu planning are presented and a number of charts pertaining to creative menu planning are included.

1329-73
DIET IS NOT JUST A FOUR-LETTER WORD.
L Lindauer
Fast Food 71 (1): 64-66,68-69. Jan 1972.
389.2538 F82
Calculated nutrient content, Calorie-restricted diets, Commercial food service, Diet information, Food preparation, Nutrition, Recipes.
Abstract: Means of reaching the low-calorie diet market, together with recipes.

1330-73
DIVERSITY AND EXPERIMENTATION PAY OFF IN PROGRESS: HOSPITAL FOOD SERVICE THE KAISER WAY.
Instit/vol Feeding 72 (3): 31. Feb 1, 1973.
TX820.I5
Convenience foods, Cost effectiveness, Equipment, Facilities planning and layout, Food preparation and distribution systems, Food service management, Hospital food service, Nutrition, Systems analysis.
Abstract: This article in three parts tells about food service innovations in progress at Kaiser Hospitals. Kaiser Hospitals pioneered the five-meal plan and the use of convenience foods. They offer attractive, nutritious meal choices in place of the former, bland hospital diets for patients. Food service for hospital staffs and guests is run in several different ways (complete cafeteria, vending machines, etc.) depending on which service best fits a particular hospital's organization and routine. The article also explains Kaiser's food service management procedures--how to achieve unit-by-unit autonomy and effect combined multi-unit savings.

1331-73
THE DYNAMICS OF MARKETING TO DIETERS.
Food Serv 35 (3): 52-56. Mar 1973.
389.2538 F732
Commercial food service, Formulated foods and specialized products, Menu planning, Merchandising, Weight control.
Extract: Two marketing facts dictate an immediate review of the profit potential of a diet menu program: (a) by 1980, one out of every two meals will be eaten away from home, and (b) two-thirds of the dining-out population is diet-conscious. Obviously, this immense market must be met within operations across the board. Here is a case history of how one traditional commercial operation smoothly introduced a diet food production system. Additionally, we present some proven management concepts which you can adapt to your operation.

1332-73
FROZEN ENTREES FOR EVERYONE?
B Taylor
Cooking for Profit 40 (242): 49-56. Feb 1971.
TX901.C6
Frozen foods, Menu planning.
Abstract: Illustrations of a single frozen entree in the home, on hospital trays, school lunch trays, fast-service counters, employee feeding operation, or table-service restaurants.

1333-73
GAIN MENU PRESTIGE WITH PORK.
M Sanstadt
Cooking for Profit 40 (240): 38-40,46,58-59. Aug 1971.
TX901.C6

1333-73
Animal fats, Commercial food service, Food beliefs, Food misinformation, Menu planning, Pork, Restaurants, Smoked foods, Sodium-restricted diets.
Abstract: Suggestions for serving pork as a main dish in commercial food service.

1334-73
MENU PLANNING: STUDENT MANUAL.
Georgia, Dept. of Education, Office of School Administrative Services, School Food Services Unit
Atlanta 120 p. 1973.
TX728.G4 FGN (School lunch 2)
Food service training, Menu planning, School breakfast, School food service, Textbooks, Type A lunch.
Extract: This course is designed to help school food service managers become more proficient in planning breakfasts and lunches that will meet all requirements of Type A meal patterns and which will at the same time be appetizing, attractive and economical. Successful menu planning for school meal programs requires a knowledge of requirements and tools of the National School Lunch Act, Child Nutrition Act, etc., nutrition, purchasing procedures, kitchen layout, equipment and personnel and of quantity food preparation. Some knowledge of the students who will eat the meals is also necessary.

1335-73
GETTING MORE SCHOOL LUNCH INTO KIDS.
A C Bartolotta
Sch Lunch J 25 (4): 62, Apr 1971.
389.8 SCH8
Menu planning, School lunch programs.
Abstract: Suggested variations of standard foods which vary flavor with minor additions, such as ethnic foods.

1336-73
GIVE THEM A CHOICE!
Modern Schools pp. 8-9, May 1971.
LB3243.M5
Food preferences, Food selection, Menu planning, School food service, Student participation, Wisconsin.
Abstract: A school food service director in Wisconsin noted increased student participation when students were given a choice of hot entrees, convenience foods, hamburgers, and even milk shakes.

1337-73
HAMBURGERS AND COOKIES AND BANANAS AND CHICKEN AND SWEET POTATO CAKE AND MILK SHAKES AND BROWNIES AND MARSHMALLOWS AND BACON AND...
Food Mgt 5 (2): 50-52, 68-77, Feb 1973.
TX943.F6
Children, Cookery, Food preferences, Food preparation, Recipes.
Abstract: This article describes the kinds of foods children like to eat. Texture and appearance seem to be very important in children's acceptance of various kinds of food. The article outlines menus for children and gives recipes and directions for preparation.

1338-73
INCREASING IRON IN TYPE A LUNCHES.
F E McGlone
Sch Foodserv J 25 (10): 86-87, 89-93, Nov/Dec 1972.
389.8 SCH8
Iron, Menu planning, School lunch programs.
Abstract: Discussion of increased knowledge of the importance of iron, and need for increased consumption, especially in the growing child. A series of weekly menus illustrate the problems of increasing iron intake in a society that does not care for liver, the one iron-rich source we have.

1339-73
AN INSTANT RECALL ENCYCLOPEDIA...DESSERT-O-RAMA '72.
L A Gorton
Cooking for Profit 41 (256): 29-34, 36, 38, Apr 1972.
TX901.C6
Commercial food service, Desserts, Food service industry.
Abstract: Forty suggestions for quickly prepared, but different, desserts.

1340-73
INTEGRATED NUTRITION AND FOOD COST CONTROL BY COMPUTER.
Mary Jane Seipl
J Am Diet Assoc 61 (6): 637-646, Dec 1972.
389.8 AM34
Computer applications, Computers, Cost effectiveness, Data processing, Food purchasing, Menu planning, Nutrient values, Nutrition.
Abstract: In this study, selective menus for the regular hospital diet were planned with computer assistance, then compared with conventionally planned menus. The computer-menus resulted in lower raw food costs; no statistical difference in patient satisfaction was demonstrated; and stipulated nutritional standards were met. Menu-planning with computer assistance was then extended to cover 90 per cent of modified diets, and similar comparisons were made. Again, the computer-menus yielded more exact nutritive values and lower food costs.

1341-73
KANSAS SCHOOL LUNCH MENU PLANNING BOOK, 1971-72.
Kansas, Dept. of Education
Topeka unp. 1971.
TX945.K32 FGN
Menu planning, Sanitation, School lunch programs, Type A lunch, Workbooks.
Abstract: This guide includes a year's supply of blank menu planning forms, rules and regulations for Type A lunch, procedures for sanitary food handling, and tables of measurements, quantities, equivalents and standards.

1342-73
MEAL MANAGEMENT, 3d ed.
Faye Kinder
New York, Macmillan 582 p. 1968.
TX353.K45 FGN
Consumer economics, Food purchasing, Food service, Menu planning, Textbooks, Work simplification.
Abstract: Chapters I and II briefly discuss spending for food by Americans in the United States, the market place in which they make food purchases, and the collective behavior of consumers in the market place. A chapter on food laws and regulations precedes chapters on food buying. Definitions and standards for food and food grading are discussed. Information on food classes prerequisite to making buying decisions is presented in several chapters. There are also chapters on decisions relating to the use of the meal manager's resources and the serving of meals. The author has attempted to present information and leave to the meal manager the making of decisions. Guidelines for action are suggested.

1343-73
CONTEMPORARY MEAL MANAGEMENT.
M Kramer, M Spader
New York 390 p. 1972.
TX356.K7 FGN
Food economics and consumption, Food service management, Marketing, Meal patterns, Nutrition education.
ISBN 0-471-50680-X.
Abstract: This book has been written with the intent to make students aware of the challenges of the times. In the detailed discussion: the legacy for American meals, the role of nutrition, food economics, marketing for food, kitchen management, serving of food, hospitality and etiquette are dealt with.

1344-73
THE CYCLICAL MENU.
Massachusetts, University, Cooperative Extension Service
Albert L Wrisley, Charles E Eshbach
Amherst, Mass. 12 p. 1970.
TX728.M3 FGN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 6)
Cycle menu, Food service management, Menu planning.
Extract: This leaflet suggests how the use of cyclical menus can aid food service operators in solving the problem of lack of meal variety from too frequent and regular repetition of the same menu items. Described are the place of cyclical menus in food service operations, their advantages, how they are constructed and function, and how variations can be made. Shown are suggested cyclical menu patterns.

1345-73
MAXIMIZING PRE-PORTIONED MEATS.
J Garr
Fast Food 71 (1): 95-103, Jan 1972.
389.2538 F82
Commercial food service, Cooking methods, Meat.
Abstract: Use of less popular cuts of beef, pork, lamb, in main dishes.

1346-73
MODELS FOR CONTROL OF NUTRITIVE CONTENT OF MENUS PLANNED BY COMPUTER.
E F Eckstein
Food Technol 25 (6): 36, 37, 40, Jun 1971.
389.8 F7398
Calculated nutrient content, Computer applications, Food analysis, Food quality, Meal composite analysis, Menu planning.
Abstract: Four models for controlling the nutritive content of menus planned by computer are: (1) random or uncontrolled, (2) maximum control, (3) linear programming, and (4) average control. They were examined in terms of expected cumulative and aggregate nutritional effects. Model 1 was found to be useless, and Model 2 impossible to obtain. Model 3 appears to drive down acceptability, thus raising questions concerning the validity of nutritional assumptions. Model 4 allows controlled but customary fluctuating variations in cost and nutritive content and currently appears to offer the best alternative for meeting nutritional objectives.

1347-73
MORNING MENUS.
Sch Foodserv J 26 (1): 36-41, Jan 1972.
389.8 SCH8
Menu planning, School breakfast programs.
Abstract: Calendar of menus for the school days of September, October, and November.

1348-73
MENU PLANNING FOR SCHOOL LUNCH, AUGUST 11-14, 1969.
New Mexico, Dept. of Education
Santa Fe, N.M. 65 p. 1969.
TX728.N4 FGN
Educational programs, Food purchasing, Food service training, Menu planning, School lunch programs, Standardized recipes.

Type A lunch.
Abstract: This workbook is from a revised menu planning course conducted for school food service employees. It includes a variety of ideas, procedures and reference tables to use in planning a Type A lunch.

1349-73
NOMOGRAPHS SIMPLIFY RECIPE ALTERATIONS.
Sch Foodserv J 27 (4): 71-74,76-77. Apr 1973.
389.8 SCH6
Menu planning, Recipes, School food service.
Abstract: Nomographs are charts by which we can accumulate on a single, continuous scale the irregular recipe measurements. Each nomograph has three scales, the left is the multiplier scale, the one on the right indicates the quantity of an ingredient in the original recipe, and the one in the middle is the quantity required--either an increase or adecrease--in the adjusted recipe.

1350-73
NUTRITION AT A PRICE: ECONOMICS OF MENU PLANNING.
James Kaiser
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 79-87. July 12/24, 1971.
LB3479.U5P4 FEN
Food cost analysis, Menu planning.
Abstract: This paper deals with economics of menu planning. Included are tools which are useful in controlling food costs such as item and menu costing, records of food costs and income, forecasting and controls in the sub-systems of the food delivery system.

1351-73
BETTER SCHOOL LUNCHES IN OKLAHOMA.
Oklahoma, Board of Education
Oklahoma City unp. 1964.
TX728.O392 FEN
Fish, Food cost analysis, Meat, Menu planning, Poultry, Proteins, School lunch programs, Type A lunch.
Extract: These menus were planned with the Type A lunch pattern as a guide. Quantities were figured so that minimum requirements were met. The cost was kept within the reach of the average school. The nutritive value was computed in order to be sure menus were meeting one-third to one-half of the child's daily food needs. In menu planning the Type A lunch pattern may or may not meet the child's nutritional needs, depending on the choice of foods within the menu. Menu planning is quite a problem with any school, but we believe that school lunch personnel can take the menus presented in this book and be assured that they will give the student a quality lunch at a reasonable price.

1352-73
MENU PLANNING BOOK: OKLAHOMA SCHOOL LUNCH, 1972-73.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 28 p. 1972.
TX728.O39 FEN
Menu planning, School lunch programs, Type A lunch.
Abstract: This new planning book includes the minimum requirements for a Type A lunch, the quantities needed to meet these requirements, tables of substitutes and equivalents, recipe adjustment charts, and blank menu planning forms.

1353-73
OLE FOR OLIVES.
M Roynon
Sch Foodserv J 25 (i.e.25, 8): 91-92. Oct 1971.
389.8 SCH6
Menu planning, Olives, Recipes.
Abstract: Suggestions for the use of olives as an added touch, and recipes calling for olives.

1354-73
MUSHROOMS, TURNIP GREENS AND PICKLED EGGS.
Frances Carr Parker
New York, Carlton Press, Inc. 288 p. 1971.
TX728.P3 FEN
Consumer economics, Menu planning, Recipes.
Abstract: This book contains a functional menu plan for a complete year. Many of the recipes are out-of-the-ordinary, but the main stress is on well-balanced meals containing food that are practical as well as tempting. The author presents menus for three meals a day, and some of the recipes for m-any of these menus. Meals for holidays and special occasions are also included.

1355-73
POINTS FOR PLANNING TYPE A LUNCHES.
G Boltan
Sch Lunch J 25 (4): 69-70, 73-74. Apr 1971.
389.8 SCH6
Adolescents (12-19 years), Costs, Menu planning, Nutrition, School children (5-11 years), Type A lunch.
Abstract: Alternate choices in Type A lunches should be between foods of similar nutritive value; limited choice should not increase operating costs.

1356-73
PUT FISH AND SEAFOOD ON THE SCHOOL MENU.
Modern Schools p. 13-15. Feb 1972.
LB3243.M6
Fish, Menu planning, School food service.
Abstract: Fish and other seafoods can be nutritious, economical, and convenient additions to the school lunch menu, this article tells what fish to serve and how to prepare it.

1357-73
SCHOOL LUNCH ON-LINE IN KANSAS.
Sch Foodserv J 26 (6): 24-27. June 1972.
389.8 SCH6
Computer applications, Food service management, Menu planning, Organization, School lunch programs, Type A lunch.
Abstract: Shawnee Mission School District programmer assisted food service coordinators in computerized menu planning with 200 menu combinations. The master menu detail line consists of: 1. Menu number; 2. Menu; 3. Coded list of ingredients; 4. Amount of each ingredient needed for one serving on both secondary and elementary levels. These menu combinations were checked and approved for Type A requirements.

1358-73
MENU DESIGN - MERCHANDIING AND MARKETING.
Albin G Seaberg
Chicago, Institutions Magazine/Volume Feeding Management 372 p. illus. 1971.
TX728.S4 FEN
Advertising, Commercial food service, Marketing, Menu design, Merchandising.
Abstract: This book is planned to give food service operators as much help as possible in designing and producing menus for use in their establishments. Chapters deal with cover design, sequence of food lists, writing copy and selecting type, color selection, costs of menu production, plus other topics. The author also goes into detail on specialty food items and how they can best be merchandised via the menu.

1359-73
SEVEN CHOICES FOR LUNCH.
M Batson
Sch Lunch J 25 (4): 57, 59, 61. Apr 1971.
389.8 SCH6
Menu planning, School food service, School lunch programs, Type A lunch.
Abstract: Menu planning which offers a choice of seven plate lunches, all Type A in Fort Collins, Colorado schools.

1360-73
SHOULD MILKSHAKES HAVE A PLACE IN THE TYPE A LUNCH?
Modern Schools p. 12. Mar 1973.
LB3243.M6
Milk products, Milk shakes, Nutrient values, School lunch programs, Type A lunch.
Abstract: Milk shakes can provide the nutritional value of whole milk, with more calories, and a taste appeal which would probably lead to an increase in total nutrient consumption. This article examines the milkshake's nutritional composition, and tells why it can be of value in a school lunch.

1361-73
STRETCH 'N SUBSTITUTE.
Cooking for Profit 40 (244): 29-33, 72-73. Apr 1971.
TX901.C6
Protein foods, School lunch programs, Textured vegetable proteins, Type A lunch.
Abstract: Introduction to, and ideas for use of textured vegetable proteins as part of the protein in type A school lunch programs.

1362-73
AN AUTOMATED SIMULATION VEHICLE FOR SCHOOL BUSINESS ADMINISTRATION ACCENTUATING COMPUTERIZED SELECTIVE SCHOOL LUNCH MENU PLANNING.
Charles Kenneth Tanner
N.p. 138 p. 1972.
TX728.T3 FEN
Computers, Food cost analysis, Louisiana, Menu planning, School lunch programs, Simulation, Type A lunch.
Thesis (Ed.D) - Florida State University. Authorized facsimile by University Microfilms, Ann Arbor, Mich., 1968.
Abstract: The primary purpose of the study was to design a computerized procedure whereby the most economical school lunch menus could be selected from a set of preplanned menus. A second objective of this study was to carry out a cost analysis of menu items served in grades 1 to 6 in some decentralized cafeterias of the New Orleans public schools during the 1967-68 fall-winter term. It was concluded that type A menus could be planned by computer and that "a large number of feasible menus could be planned in approximately three minutes at a cost of less than 50 dollars." Estimated cost for a year was $1,000. The major limitation discovered was in "palatability codes." Expansion of the palatability index was proposed to improve menus. The form of the computer output also called for refinement.

1363-73
TRY NEW FISH VARIETIES ON YOUR MENU.
Cooking for Profit 42 (264): 26,28-29,42,50. Feb 1973.
TX901.C6
Commercial food service, Fish, Food service industry, Menu planning, Recipes.
Abstract: Discussion of use of fish in menus, particularly substitution of lesser known varieties. Includes comprehensive species chart and recipes.

1364-73
TYPE A--TWO DIFFERENT WAYS.
J E Shinn
Sch Foodserv J 25 (3): 55-56,58. Mar 1972.
389.8 SCH6
Menu planning, Nutrition education, School lunch programs, Students, Type A lunch.
Abstract: guest editorial suggesting offering type A lunches as a plate lunch, and a la carte, with menu items supplying only empty calories (sweet, high calorie food) not being available.

1365-73
A MENU PLANNING GUIDE FOR BREAKFAST AT SCHOOL.
U.S., Food and Nutrition Service
Washington, D.C. 10 p. 1970.
TX733.U5 FEN (U.S. Food and Nutrition Service. FNS-7)
Dietary standards, Guidelines, Menu planning, School breakfast.
Revised.
Extract: This menu planning guide was prepared to help school lunch supervisors and managers plan breakfast menus to help meet the daily dietary needs of children. It is for use in the School Breakfast Program, authorized by the Child Nutrition Act of 1966. The legislation authorizes cash and food assistance for pilot breakfast programs in an effort to improve diets of school children. Special groups to be reached include: Needy children who arrive at school without breakfast and children who travel long distances to school. Schools serving breakfasts are eligible under this act for cash reimbursement and for the donated foods that are available from the U. S. Department of Agriculture. In addition, the Child Nutrition Act authorizes funds for equipment needed to establish or expand breakfast programs where local resources are inadequate.

1366-73
A MENU PLANNING GUIDE FOR TYPE A SCHOOL LUNCHES. Revised.
U.S., Food and Nutrition Service
Washington, D.C. 16 p. 1969.
TX728.U52 FEN
Cycle menu, Menu planning, School food service, Type A lunch.
Abstract: This menu planning guide has been prepared to help school lunch personnel plan Type A school lunches and understand the relationship of Type A lunch requirements to the dietary needs of children. Consideration has been given to recent advances in the fields of food and nutrition, and the basic principles of good menu planning. This publication includes: (1) systematic methods for planning and evaluating menus, (2) suggestions for planning menus for children of various age groups, (3) ideas for planning for controlled choices of foods within the Type A pattern, and (4) sample menus that meet Type A lunch requirements.

1367-73
HANDBOOK OF TWENTY CONSECUTIVE MENUS AS SUBMITTED BY UTAH DISTRICTS.
Utah, Dept. of Public Instruction
Salt Lake City unp. [n.d.].
TX728.U8 FEN
Food tables, content, Handbooks, Menu planning, Nutrient values, Recipes, School lunch programs, Type A lunch.
Abstract: This handbook is the outgrowth of a summer menu planning workshop. Each menu plan meets Type A standards and recipes are provided for most of the main protein dishes in each menu.

1368-73
VEGETABLES: VARIETIES, GRADES AND USES FOR A MORE PROFITABLE MENU.
J Garr
Fast Food 70 (8): 109-112. Aug 1971.
389.2538 F82
Food preparation, Menu planning, Vegetables.
Abstract: New ideas for serving vegetables in restaurants.

1369-73
WHAT'S FOR BREAKFAST?
Cooking for Profit 42 (264): 20-22,24. Feb 1973.
TX901.C6
Breakfast, Commercial food service, Convenience foods, Food service industry, School breakfast programs.
Abstract: New ideas for breakfast in fast food service establishments, also available for school breakfasts.

1370-73
WRITING THEIR OWN MENUS.
Food Nutr 2 (1): 4-5. Feb 1972.
TX341.F615
Adolescents (12-19 years), Disadvantaged youth, Home economics education, Menu planning, School breakfast programs, School children (6-11 years), School lunch programs.
Abstract: Menu planning by 9th grade students in home economics class for school breakfast and lunch programs of children from the Mohawk Reservation.

1371-73
YOU CAN HAVE BOTH UNIT-BY-UNIT AUTONOMY AND MULTI-UNIT SAVINGS: KAISER'S SOUTHERN REGION PROVES IT.
Instit/vol Feeding 72 (3): 32-35. Feb 1, 1973.
TX820.I5
Convenience foods, Cost effectiveness, Equipment, Facilities planning and layout, Food preparation and distribution systems, Food service management, Hospital food service, Nutrition, Systems analysis.
Abstract: This article in three parts tells about food service innovations in progress at Kaiser Hospitals. Kaiser Hospitals pioneered the five-meal plan and the use of convenience foods. They offer attractive, nutritious meal choices in place of the former, bland hospital diets for patients. Food service for hospital staffs and guests is run in several different ways (complete cafeteria, vending machines, etc.) depending on which service best fits a particular hospital's organization and routine. The article also explains Kaiser's food service management procedures--how to achieve unit-by-unit autonomy and effect combined multi-unit savings.

1372-73
NURSING HOME MENU PLANNING, FOOD PURCHASING, AND MANAGEMENT.
Herman E Zaccarelli, Josephine Maggiore
Chicago, Institutions/Volume Feeding Magazine 359 p. 1972.
RA997.Z3 FEN
Elderly (65 + years), Food purchasing, Food service management, Hospital food service, Menu planning, Recipes, Therapeutic and special diets.
Abstract: This manual is designed to guide the food service director in providing nutritional, appealing meals in an attractive environment that will promote patient health and well-being. It is a reference aid for the day-to-day administration of the food service facility. There are over 1,000 menus included, as well as specific steps to organizing and operating the food service facility.

## Food Preparation and Production

1373-73
THE ABC'S OF FRYING...A PROFIT PRIMER: BREADING AND BATTER MIXES; WHY THROW AWAY FRYING FATS; IN FRYING, SYSTEM IS EVERYTHING; FRYING EQUIPMENT.
H Senstadt
Cooking for Profit 41 (254): 29-36,38,90-91. Feb 1972.
TX901.C6
Commercial food service, Equipment, Fats and oils, Food preparation, Frying, deep fat.
Abstract: Use of fat in cooking, proper equipment, proper maintenance of fat quality and quantity.

1374-73
AFRI-KINGDOM FRIED CHICKEN SYSTEM.
Cooking for Profit 41 (261): 72-74,76. Sept 1972.
TX901.C6
Commercial food service, Food preparation, Frying, deep fat, Poultry.
Abstract: Step-by-step description of the way Afri-Kingdom prepares chicken for finish-frying; marinade and breading ingredients not included.

1375-73
AIR FARE: A COMPLETE CONVENIENCE SYSTEM.
Philip J Parrott
Cornell Hotel And Restaurant Admin Quarterly 12 (3): 33-44. Nov 1971.
TX901.C67
Airline catering, Convenience foods, Facilities planning and layout, Food preparation and distribution systems, Prepared foods.
Abstract: This article describes the food service system in use on Continental Airlines planes. It explains (1) kitchen and facilities planning to save space; (2) the system for distributing, storing, preparing, and serving food; (3) the scheduling of suppliers to meet airline flight needs; and (4) costs.

1376-73
AKRON SCHOOLS GET A FOR ACHIEVEMENT WITH FROZEN TYPE A LUNCHES.
Tom Finnegan
Quick Frozen Foods 35 (3): 45-46. Oct 1972.
389.8 Q4
Audiovisual aids, Food delivery systems, Frozen foods, Ohio, Prepackaged portioning, School food service, Type A lunch.
Abstract: A motion picture was made of the Akron, Ohio, school lunch program and its frozen convenience food systems. The children are shown serving food, eating food, and describing their favorite frozen foods. The lunch program, the film, and the frozen foods especially are described in this article.

1377-73
QUANTITY COOKERY AND FOOD PREPARATION: INSTRUCTOR'S GUIDE FOR PRESENTING THE PRINCIPLES OF SCHOOL LUNCH OPERATION.
Alabama, Dept. of Education
Montgomery 45 p. [n.d.].

TX820.A4 FEN
Breads, Desserts, Eggs, Food preparation, quantity, Meat, Salads, Standardized recipes, Type A lunch, Vegetables.
Abstract: This guide presents the principles and practices of recipe selection, food quantity determinations, and cooking techniques.

1378-73
PRACTICAL COOKING AND BAKING FOR SCHOOLS AND INSTITUTIONS.
Joseph Amendola, James N Berrini
New York, Ahrens 198 p. illus. 1971.
TX820.A47 FEN
Baking, Cooking instruction, Food preparation, quantity, Institutional feeding, School food service, Standardized recipes.
Abstract: This book is for use by cooks and bakers in institutions of any size. The authors have combined their knowledge of classical cookery with up-to-date, efficient methods of food preparation to create a guide for institutional food-service personnel. This recipe book is for school lunch preparation as well as for food-service education. All of the essentials of food service are covered with a selection of recipes to meet specific needs of schools, hospitals, seminaries, nursing homes, and other institutions.

1379-73
UNDERSTANDING BAKING: HOW TO PRODUCE POPULAR PIES, CAKES, COOKIES, ROLLS AND BREADS.
Joseph Amendola, Donald E Lundberg
Chicago, Institutions Magazine/Volume Feeding Management 216 p. 1970.
TX763.A4 FEN
Baking, Batters and doughs, Breads, Cakes, Cooking instruction, Facilities planning and layout, Nutrient values, Pies.
Abstract: This book gives detailed instructions on almost all aspects of baking. The characteristic work of various ingredients are discussed and appropriate layouts for bakery shops are suggested.

1380-73
HANDBOOK OF FOOD PREPARATION, 6th ed.
American Home Economics Association
Washington, D.C. 115 p. 1971.
TX652.A4 FEN
Cooking methods, Food grades, Food preparation, Food purchasing, Food selection, Guides, Recipes, Vocabulary.
Revised.
Abstract: This handbook is a compilation of facts and figures from many sources. It is a reference book for those who work with foods, including home economists, dieticians, researchers, institution managers, and equipment and food companies. The handbook attempts to promote uniform usage with respect to names of ingredients, units of measure, processes, time and temperatures, and so on.

1381-73
ANATOMY OF A SATELLITE SYSTEM: WAUWATUSA LUNCH PROGRAM.
Modern Schools pp. 3-6. Mar 1973.
LB3243.M6
Facilities planning and layout, Food delivery systems, Satellite, School food service, Wisconsin.
Abstract: Wauwatusa, Wisconsin has centralized its school lunch program, resulting in better tasting lunches, higher quality control, stricter portion control, and more efficient use of labor and space. Their facilities are described and pictured in this article.

1382-73
FOOD PREPARATION.
Helen Holmes Andrews
Toronto, McGraw-Hill 147 p. 1967.
TX663.A5 FEN
Cooking instruction, Food preparation, quantity, Food service training, Recipes, Sanitation, Textbooks.
Abstract: This book is written for beginning cooks. The material is organized into a logical sequence of learning stages. The student must be aware of why he should know how to purchase, store, prepare and serve food. He needs a basic knowledge of what foods must be consumed for good health. Since bacteria which cause illness like the same food as do humans, the students must know and practice hygiene and sanitation. Health regulations must be followed for the customers' protection but perhaps the student will be more conscientious if he realizes that hygiene and sanitation are for the food workers' protection as well. Principles, methods, and standards are stressed throughout.

1383-73
QUANTITY COOKING: FOOD SERVICE WORKSHOP.
Arizona State University, Dept. of Home Economics
Tempe, Arizona 22 p. 1971.
TX820.A7 FEN
Baking, Food preparation, quantity, Protein foods, Salads, Type A lunch, Vocabulary, Workshops.
An Arizona State University Extension Program held at McClintock High School, Tempe, Arizona; June 7-11-June 14, 18, 1971.
Abstract: This workshop handbook covers the basic ingredients, quantities, ratios and methods in food preparation.

1384-73
AROUND THE MENU WITH STEAM COOKING.
M Sanstadt
Cooking for Profit 41 (250): 40-42,44-45,48,50. Apr 1972.
TX901.C6
Commercial food service, Cooking equipment (Large), Food service industry, Menu planning, Steaming.
Abstract: Steaming permits high food production in compact spaces, is economical of fuel, and cooks rapidly. Suggestions for thawing and cooking poultry, cooking pasta products, eggs, meats, and includes steam cooking equipment.

1385-73
BAKING A CUSTARD (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kevic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX773.B3 FEN AV (Vocational Library: homemaking--food preparation series.)
Baking, Cooking methods, Custard, Recipes.
For use in a Technicolor cassette projector.
Abstract: This file demonstrates a technique for baking a custard. Each step of the recipe is demonstrated.

1386-73
BEEF: SOME ANSWERS.
Louis Szathmary
Cornell Hotel And Restaurant Admin Quarterly 11 (3): 49-59. Nov 1970.
TX901.C67
Beef, Cooking methods, Food preparation, Food purchasing, Food serving methods, Food storage, Meat.
Abstract: Written in a question-and-answer format, the author gives advice on the proper purchasing, storage, preparation, cooking, and serving of beef--sirloin, tenderloin, chateaubriand, filet mignon, and tournedos steaks, as well as chuck steaks and roasts.

1387-73
A BOWLFUL OF SOUPER COMBINATIONS.
J Garr
Fast Food 72 (1): 109-110. Jan 1973.
389.2538 F82
Food preparation, Soups.
Abstract: Use of processed soup, generally canned, as basis of soup combinations or as sauces.

1388-73
BRAISING AND STEWING (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. [n.d.].
TX693.B7 FEN AV
Braising, Cooking methods, Stewing.
With study guide. For use in Fairchild cassette projector.
Abstract: Demonstrates processes of braising and stewing from initial choice of meat through browning, seasoning and sauce, to final presentation. Features preparation of beef pot roast and french lamb stew to show comparison between the two methods, stressing amount of moisture used, handling of gravies, cuts of meat. Low temperature simmering explained and other hints given to glamorize the less-tender cuts used in braising and stewing.

1389-73
BREAKFAST: THE FARE THAT'S FIRST IN PROFITS.
Bruce Smith
Food Serv 35 (3): 27-34. Mar 1973.
389.2538 F732
Breakfast, Convenience foods, Merchandising.
Abstract: The new breakfast products described in this article are "high on Food Service Marketing's 'Raw-to-Ready' scale," meaning they are quick and easy to prepare. Utilizing these convenience foods, "a properly deployed breakfast service system can expand profit horizons throughout the operational day.".

1390-73
BROILING (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1969.
TX687.B7 FEN AV
Broiling, Cooking methods, Food preparation.
With study guide. For use in Fairchild cassette projector.
Abstract: Demonstrates procedures for quality broiling of steaks, hamburger, poultry, fish and other foods. Shows importance of coordinating with serving staff, controlling heat for searing and cooking, and correct handling of delicate meats. Includes how to attractively mark meats, test for doneness, turn without piercing, and prevent sticking. Also includes details on operating and cleaning equipment.

1391-73
COOKERY MADE SIMPLE.
Margot Burbidge
London, W.H. Allen 301 p. illus. 1971.
TX663.B87
Cookery, English, Cooking instruction, Foods instruction, Study guides.
Abstract: This is a self-teaching book for the beginner who knows little or nothing of kitchen processes or cookery techniques. As a complete course for the home student it presents the basic principles of all aspects of food preparation and explains clearly how to make things appetizing with the mini-

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1392-73

mum of fuss. In anticipation of the change-over to the metric system which is due to take place in Britain in 1975, tables are given both for imperial and metric measurements, but to simplify weighing and measuring, the basic unit of 25 g in place of oz has been adopted for the quantities given in the recipes and conversions of liquid measures have been given whenever practical.

1392-73
QUANTITY FOOD PREPARATION: A COURSE FOR SCHOOL FOOD SERVICE.
California, Dept. of Education, Food Service Office
Sacramento, Calif. 116 p. 1967.
TX820.C3 F&N
Box Lunch, Breads, Fish, Food preparation, quantity, Miscellaneous foods, Salads, School food service, Study guides, Workbooks.
Extract: This is a laboratory course providing experience in methods of preparing foods in quantity without sacrificing nutritive values. The objectives are to make it possible for school food service personnel to learn (1) use of standard recipe files, (2) use of weights and measures, (3) use of school kitchen equipment, (4) timing and scheduling food preparation, (5) selection of materials, and (6) display and service of meals for school lunch program. This workbook is designed primarily as a study guide for the student; however, it can serve other purposes.

1393-73
CANNED ENTREES ARE BETTER THAN EVER.
H Senstadt
Cooking for Profit 40 (250): 27-31. Oct 1971.
TX901.C6
Canned foods, Commercial food service, Main dishes.
Abstract: Suggestions for canned main dishes in commercial food service, illustrated with ways to serve corned beef hash for various meals, and listing other canned main dishes available.

1394-73
CANNED PUDDINGS: KEY COST CONTROL AND PROFIT ASPECTS.
Food Serv 33 (9): 28-32. Sept 1971.
389.2538 F732
Canned foods, Convenience foods, Cost effectiveness, Desserts, Food composition.
Abstract: This basic fact file includes step-saving hints on how to present and combine the various canned products. In addition to a flavor checklist, there are data on nutrient content of each type (chocolate, vanilla, butterscotch, lemon, and rice). Prepared puddings cut labor costs by 25 to 35 percent, thus reducing costs dramatically.

1395-73
THE CARE AND SELLING OF COLD ENTREES.
J Garr
Fast Food 71 (4): 125, 130. Apr 1972.
389.2538 F82
Commercial food service, Food preparation.
Abstract: Suggestions for cold foods as a spring change from hearty winter meals.

1396-73
CARE AND USE TIPS FOR FRYING FATS.
Cooking for Profit 41 (261): 42,44-45. Sept 1972.
TX901.C6
Commercial food service, Fats and oils, Food preparation.
Abstract: Methods of keeping frying fats in good condition so they are fresh and bland to the taste.

1397-73
CEREAL SERVICE: BREAKFAST AND BEYOND.
Food Serv 35 (4): 34-36. Apr 1973.
389.2538 F732
Breakfast cereals, Grain products, Merchandising.
Abstract: Breakfast cereals, though highly profitable, are under-merchandised in most food service operations. This article tells how cereals can be garnished and sold by themselves, and how they can be used as ingredients in other dishes.

1398-73
FOOD STUDY MANUAL. Second edition.
Helen Charley
New York, The Ronald Press Company 275 p. 1971.
TX663.C45 F&N
Beverages, Breads, College programs, Fats and oils, Food preservation, Foods instruction, Laboratory manuals, Meat, Milk products.
Abstract: The Second Edition of this manual is designed primarily for introductory foods courses at the college level which do not require previous work in chemistry or nutrition. Its purpose is to introduce the student to the main categories of food study, and its emphasis throughout is on developing comprehension of the scientific principles involved in the preparation of a selected list of basic food products. In each chapter, the purpose of the study of the particular category of foods under consideration is stated briefly, and the scope of the laboratory work is indicated. Technical terms, the meanings of which are essential to an understanding of each topic, are included in the section on terminology. Exercises have been provided in each chapter, containing standard recipes for basic food products with explicit directions for their preparation. Experiments have also been provided to illustrate the effects of such factors as the type of ingredients used in a recipe, variations in proportions of ingredients, variations in manipulative techniques, and the effects of cooking time and temperature on the finished product.

1399-73
CLOUDED OUTLOOK FOR CONTRACT FEEDING.
Nation's Schools 85 (2): 27. Feb 1970.
LB2804.N3
Commercial food service, Contract feeding, School food service.
Abstract: USDA officials said that they were willing to make an effort to allow private caterers to serve school lunches in schools without cafeterias, but the caterers suspected that any changes would be hobbled by the same restrictions that crippled earlier experiments in contract feeding. They doubted that the USDA's new position would lead to any changes at all.

1400-73
CO-EXISTENCE: SURPLUS COMMODITIES AND CONVENIENCE FOODS.
J R Myers
Cooking for Profit 41 (259): 34-35. Jul 1972.
TX901.C6
Commodities, Convenience foods, Gravies, Poultry, School breakfast programs, School lunch programs.
Abstract: Use of convenience foods together with commodities is illustrated by turkey, rice, commodities, with prepared gravey mix, a convenience food which takes time and skill.

1401-73
CONTRACT FOOD MANAGEMENT: DIGESTING THE ALTERNATIVES.
Nation's Schools 88 (3): 63-67. Sept 1971.
LB2804.N3
Contract feeding, Food delivery systems, Food preparation and distribution systems, School food service.
Abstract: The USDA decision to allow schools to use private contract food services without losing federal subsidies stirred up a flurry of interest among school districts and contractors. Some of the developments, trends, and considerations are discussed in this article.

1402-73
CONVENIENCE FOOD SYSTEMS.
Sch Foodserv J 26 (8): 41. Sept 1972.
389.8 SCH6
Convenience foods, Food service management.
Abstract: Introduction to a group of articles about convenience food systems.

1403-73
CONVENIENCE FOOD SYSTEMS: BUILDING FOOD SYSTEMS FOR THE FUTURE.
G Applebaum
Sch Foodserv J 26 (8): 43-48,50. Sept 1972.
389.8 SCH6
Convenience foods, Satellite, School food service.
Abstract: Reasons for changes that must be met, and attitude which one must have to meet them. The school food service must respond to change, fit the school environment, and design systems that work.

1404-73
CONVENIENCE FOOD SYSTEMS: OPEN SCHOOL SELECTS BULK FOOD SYSTEM.
B Richardson
Sch Foodserv J 26 (8): 63-64,66-67. Sept 1972.
389.8 SCH6
Bulk Service, School food service.
Abstract: In Chesterfield County, Virginia, two junior high schools and their adjacent elementary schools coexist, with the junior high schools transporting bulk food to the elementary schools. This preserves the same serving procedure as when the food is prepared on-premise.

1405-73
CONVENIENCE--TO USE OR NOT TO USE?
F E McGlone
Sch Foodserv J 26 (i.e.25, 8): 93-94,96. Oct 1971.
389.8 SCH6
Convenience foods, Food quality, Frozen foods, School lunch programs, Type A lunch.
Abstract: Both fast preparation convenience foods and frozen prepackaged individual lunches are used in Oakland, California, schools. They must meet the following qualifications: good food quality; acceptable costs; taste; acceptability.

1406-73
COOK IT WITH STEAM!
Modern Schools pp. 6-9. Dec 1972.
LB3243.M6
Cooking equipment (Large), Cooking methods, School food service, Steaming.
Abstract: Steam cooking has several advantages: cooking is done faster with less energy and subsequently lower electrical costs; almost any food can be cooked this way; food yields are higher; nutritive value of steam--cooked foods is higher; and sticking and drying of foods is no problem. A chart compares the nutritive values of steamed vs. boiled foods. An illustrated listing of seven brands of electric steam cookers is included.

1407-73
THE COOKIE MAN CAN.
Food Serv 35 (2): 30-32. Feb 1973.
389.2538 F732
Baked goods, Convenience foods, Cooking methods, Merchandising, Processed foods.
Abstract: This is a merchandising guide to the appropriate and expanded use of cookies. A chart showing nutritional analysis of popular cookies is included.

1408-73
COOKING A STEW (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX693.C6 FGN AV (Vocational library: homemaking--food preparation series.)
Food preparation, Stewing.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the technique for cooking a beef stew, from pouring the water in the stewpot to final checking for tenderness.

1409-73
A COOL HEAD FOR SALADS (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 13 min. 1967.
TX807.C6 FGN AV
Leafy green vegetables, Lettuce, Salads.
With study guide. For use in Fairchild cassette projector.
Abstract: Explains principles and procedures essential for preparing green salads. Demonstrates techniques for cleaning storing and cutting iceberg lettuce. Preparation of a wide range of other lettuces, vegetables, fruits and garnishments are illustrated. Demonstrates importance of proper salad presentation, including color and design; emphasizes imaginative uses of garnishments in final preparation of salads.

1410-73
THE CRUNCH OF CRACKERS.
Food Serv 34 (4): 46-51. Apr 1972.
389.2538 F732
Baked goods, Crackers, Merchandising.
Abstract: The crunch of the cracker marks its success or failure. Crackers are one of the least expensive, most easily handled products for "proper texture programming." Ideas are given for the use of breadsticks, Melba toast pretzels, saltines, soup and oyster crackers, and special toasts (bacon, cheese, onion, rye, sesame, and wheat). Color photographs illustrate crackers as accompaniments and food ingredients.

1411-73
THE PROFESSIONAL CHEF: A DEFINITIVE TEXT BOOK DETAILING THE ARTISTRY OF THE CHEF. 3d ed.
Culinary Institute of America
Chicago, Institutions Magazine/Volume Feeding Management 404 p. illus. 1971.
TX945.R63 FGN
Cookery, Cooks, Food cost analysis, Food preparation, Food service occupations, Menu planning, Recipes, Safety, Sanitation.
Abstract: This is a textbook on the art of cooking professionally. Progression of menus has been selected to coordinate the training program at the Culinary Institute. Menus from some twenty countries, and the 154 formulas needed to reproduce the dishes listed on these menus are included. In some cases, formulas are given in this book for items which are often purchased already prepared or partly prepared. The bulk of the formulas are based on 50 portions, but interspersed are formulas of varying proportions to ready the student for the Advanced Menus. The student also learns to convert formulas to greater or lesser amounts as required. He is urged to taste all food that is prepared, regardless of personal dislikes or previous eating habits. By tasting properly prepared food he can develop his palate.

1412-73
A SURVEY OF FACTORS RELATING TO THE PREPACKAGED LUNCH SYSTEM IN SELECTED SCHOOL DISTRICTS.
Connie M Dangelo
N.p. 48 p. 1971.
TX945.D3 FGN
Central kitchens, Food delivery systems, Food preferences, Prepackaged portioning, Research methodology, School lunch programs, Student participation.
Thesis (M.A.) - Kent State University, facsimile by the University, Kent, Ohio.
Abstract: This master's thesis studies the use of prepackaged lunch systems in the schools--reasons for instituting the prepackaged system, pleasing aspects of the system, and problems accompanying the use of the system. The author found that prepackaged lunch systems were instituted (1) to save equipment investment, (2) to provide hot lunches, and (3) to cut labor costs.

1413-73
DEEP FAT FRYING (MOTION PICTURE).
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1970.
TX689.D4 FGN AV
Cooking equipment (Large), Cooking instruction, Cooking methods, Cooking techniques, Fats and oils, Frying, deep fat.
With study guide.
Abstract: This motion picture covers the essentials of deep fat frying. Highlights include equipment usage and cleaning, preventing fat absorption, and care of fats to prevent decomposition. The film demonstrates basic techniques of using breadings and batters, including tempura. A wide range of deep fried foods is shown, including fish, chicken, potatoes, fritters, and zucchini. It also demonstrates how to get maximum quality from this popular cooking method.

1414-73
FOOD PREPARATION: STUDY COURSE. 1st ed.
Louise Dennier
Ames, Iowa, The Iowa State University Press 149 p. 1971.
TX820.D45 FGN
Food guides, Food preparation, quantity, Inservice education, Menu planning, Standardized recipes, Study guides.
Abstract: This 12-lesson study course on food preparation provides information on food preparation for food service employees. Some of the activities necessitate involvement of the employee in doing things that will clarify his understanding of the principles of food preparation. The overall objectives of the course are that as a result of participation the student will be better able to: select, care for, prepare, cook, and serve foods for the patients, residents, customers, and personnel in the facility in which he works; improve or retain flavor and appearance of food; retain the maximum nutrients and increase digestibility of food; use standardized recipes and standardized measures to obtain uniformly good food products; use standardized methods to obtain uniformly good food products; use standardized serving methods and equipment which control portion size; use various types of equipment to obtain good food products with different methods of preparation; and use the Daily Food Guide (Basic Four) as a means of providing nutritionally adequate menus.

1415-73
THE EASE OF WORKING MERCHANDISING MAGIC WITH MOOD FOOD - NEW LIFE FOR JADED MENUS.
Bruce Smith
Food Serv 33 (5): 29-33. May 1971.
389.2538 F732
Cooking techniques, Food preferences, Frozen foods, Recipes, Seasonings.
Abstract: The cook using "high-readiness" frozen foods has time to turn attention to ways of presentation, i.e., to customer appeal, spicing and garnishing take on great importance. Suggestions are given for converting basic frozen entrees to international specialties: beef Burgundy basque, breaded veal with Neapolitan rise-olive sauce, king crab crepes, and Scotch chops (breast of lamb stuffed with ground lamb). Readily available garnishes for frozen prepared entrees are suggested. Recipes are available from the magazine.

1416-73
EFFECT OF TEMPERATURE AND CUT ON QUALITY OF PORK ROAST.
Vianna D Bramblett, Max D Judge, R B Harrington
J Am Diet Assoc 57 (2): 132-135. Aug 1970.
389.8 AM34
Cooking, Meat, Palatability ratings, Pork.
Abstract: Boneless fresh hams and shoulders were roasted to compare the eating quality associated with degree of doneness between end-point temperatures of 170 degrees and 185 degrees F. Paired roasts were cooked in a rotary hearth oven at 325 degrees F. Ham and shoulder roasts cooked to 170 degrees F. required significantly shorter cooking times and had lower total cooking losses than roasts cooked to 185 degrees F. All roasts showed the characteristic gray color of well-done pork. Scores for palatability factors of appearance, tenderness, juiciness and flavor were similar for all roasts cooked to 170 degrees or 185 degrees F. Under the conditions of this study, an end-point of 170 degrees F. is satisfactory for roasting boned and tied fresh hams and shoulders at 325 degrees F.

1417-73
EFFECT OF THAWING AND HOLDING ON ACCEPTABILITY OF FROZEN PEACHES.
Sara E Rader, Fern E Hunt
J Am Diet Assoc 56 (1): 46-48. Jan 1970.
389.8 AM34
Food preparation, Food storage, Frozen foods, Peaches.
Abstract: Selected characteristics of peaches commercially frozen in 8 1/2-lb. containers were observed after thawing under three conditions and holding at 4.5 degrees C. for five holding periods of from zero to 14 days. Analyses of variance were calculated for color, flavor, and texture; correlation coefficients for subjective and objective evaluations of color and tenderness; and a chi-square distribution for taste panel ratings of overall acceptability. None of the thawing methods affected the characteristics observed in this study. Longer holding periods significantly affected judges' scores and objective measures for color and tenderness as well as judges' scores for flavor and ratings of overall acceptability.

1418-73
EFFICIENCY ESCALATION IN SCHOOL LUNCH PROGRAMS.
Food Serv 34 (9): 60-64. Sept 1972.
389.2538 F732
Equipment, Facilities planning and layout, Food service, Philadelphia, School lunch programs, Type A lunch.

1418-73

Abstract: This program, developed by the Philadelphia Catholic school system, is designed around individual hot entrees, economical electric dispenser-type ovens, and single serviceware. The entrees, supplemented with milk, fruit, and other required foods, qualify for assistance under the Type A lunch program. The Philadelphia program served as a prototype for projects in other school districts, where food preparation, storage, and clean-up facilities are limited or non-existent. Students often eat in a gym or in their classrooms. A typical serving system is described.

1419-73
EGGS (TRANSPARENCIES).
Connie Richards
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 23 transparencies, color, 8 1/2 x 11. 1967.
TX745.E35 FEN AV
Animal sources of food, Cooking methods, Cooking techniques, Eggs, Food preparation.
For use with overhead projector. Includes a teacher's guide.
Abstract: This set of transparencies provides instruction for the cook or other food service worker on the selection, uses, and preparation of eggs.

1420-73
FACTORS AFFECTING THE QUALITY OF SAUCES (GRAVIES).
M B Trimbo, B S Miller
J Home Econ 63 (1): 48-53, ref. Jan 1971.
321.8 J82
Food preparation, Food quality, Gravies, Sauces.
Abstract: Physical characteristics of gravies made with different flours and by different methods. Effects of some ingredients and heating time on viscosity, as well as reasons for failure are discussed.

1421-73
FAST SANDWICH MAKING (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1970.
TX818.F3 FEN AV
Sandwich-making, Sandwiches.
with study guide. For use in Fairchild cassette projector.
Abstract: Shows importance of planning and how to organize for fast action in cold sandwich production. Stresses time and labor saving approaches and teamwork. Demonstrates, step by step, efficient sandwich-making methods that do not sacrifice quality for quantity. Includes proper techniques of using sandwich-making tools.

1422-73
FINGER FOOD INDUSTRY-NEW LIFE FOR JADED MENUS.
Bruce Smith
Food Serv 32 (9): 27-34. Sept 1970.
389.2538 F732
Commercial food service, Convenience foods, Food symbolism, Merchandising, Sandwiches, Take-out foods.
Abstract: Hand-held foods have a psychologic appeal, freeing the customer from traditional constraints, according to the author, "Finger foods mean fun, freedom, and mobility." International specialties are described and shown in photographs. Proper containers for modern finger foods include both paper and foil products, and edible containers such as cones, pie shells, and other pastries.

1423-73
FISH (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavit House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX747.F52 FEN AV (Vocational Library: homemaking--food preparation series)
Cooking instruction, Cooking methods, Fish, Food preparation, Food selection.
For use in a Technicolor cassette projector.
Abstract: This film shows how to identify fresh fish and how to cook them. The freshness criteria illustrated are clear, bright, bulging eyes; clean, reddish-pink gills; a firm, slightly springy body; and tight, shiny body scales. Various cooking methods are shown: baking, frying, and broiling. Methods of pre-cooking preparation are also shown.

1424-73
FISH AND SHELLFISH PREPARATION (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 14 min. [n.d.].
TX747.F5 FEN AV
Animal sources of food, Fish, Food preparation, Food storage, Foods instruction, Shellfish.
For use in Mastermatic projector.
Abstract: This filmstrip is intended to train cooks and other food service personnel in the correct handling and preparation of fish and shellfish. The various classes of fish and shellfish are explained, and instructions are given on how to handle and store them.

1425-73
QUANTITY FOOD PREPARATION AND SERVICE: INSTRUCTOR'S GUIDE.
Florida, Dept. of Education
Dorothy Jones
Tallahassee, Fla. 458 p. 1969.
TX820.F57 FEN
Food preparation and distribution systems, Food preparation, quantity, Food quality, Menu planning, Safety, Sanitation, Standardized recipes.
Extract: This course is designed primarily for training school food service personnel in quantity food production and service. The emphasis is placed on principles and methods of quality food production in quantity. The principles and methods are to be taught in part through the use of demonstrations. To test the students' abilities to apply the information, it is suggested that the demonstration be followed with laboratory experience. It is recommended that only the food items representing the principles being taught at the time be prepared in the laboratory (school food service kitchen) by the students. The preparation of food items whose principles and methods are different from those being taught will only serve to confuse the student. If there is a need for other menu items, these should be prepared at a different time by other individuals.

1426-73
FOOD SERVICE MANAGERS LOCATE FF EASILY; IT'S MAKING A CHOICE THAT'S DIFFICULT.
Quick Frozen Foods 33 (9): 68-71, 82. Apr 1971.
389.8 Q4
Conferences, Frozen foods, Marketing.
Abstract: At the 4th annual Midwestern Frozen Food Association Buffet, over 2,000 prospective customers sampled a wide range of products, including entrees, side dishes, ethnic foods, desserts, meats, and vegetables. The buffet offered operators "a chance to formulate what is the most complete all-frozen menu in history.".

1427-73
FOOD SYSTEMS ARE PROVIDING HOT LUNCHES FOR MASSACHUSETTS SCHOOL CHILDREN.
Modern Schools pp. 4-6. Apr 1972.
LB3243.M6
Convenience foods, Frozen foods, Massachusetts, Prepackaged portioning, School food service.
Abstract: The use of prepackaged frozen meals, electric convection ovens, refrigerators, and freezers has made hot lunches possible in all schools in Massachusetts.

1428-73
FORCED CONVECTION ROASTING AT 200 DEGREES AND 300 DEGREES F.
Marilyn McCammon Davenport, Bernadine H Meyer
J Am Diet Assoc 56 (1): 31-33. Jan 1970.
389.8 AM34
Beef, Cooking methods, Food yields, Palatability ratings, Roasting.
Abstract: The effects of roasting U.S. good boneless beef sirloin butts by forced convection at 200 degrees and 300 degrees F. were compared. Eight pairs of roasts were cooked to an internal temperature of 165 degrees F. The lower oven temperature resulted in longer cooking time per pound and lower total cooking losses; greater yield of usable meat; and lower cost per serving. Oven temperature did not affect shear values or sensory ratings of tenderness, juiciness, and flavor.

1429-73
FOOD FOR 50; 5TH ED.
Sina Faye Fowler, Bessie Brooks West, Grace Severance Shugart
New York, John Wiley & Sons 548 p. 1971.
TX820.F65 FEN
Cooking instruction, Food preparation, quantity, Food substitutions, Measurement, Menu planning, Recipes, Standardized recipes.
Abstract: Although initially designed as a college text for beginning students in quantity food preparation, it is also a guide for food service employees. The first part of the book deals with general information--amounts of food to serve, weights and measures, food substitutions, baking temperatures, and the like. The second part of the book gives recipes for all manner of dishes.

1430-73
FRESH VEGETABLE COOKERY...STOCKLI'S "SPLENDID FARE".
Cooking For Profit 40 (249): 27-29,35. Sept 1971.
TX901.C6
Cooking methods, Restaurants, Salads, Soups, Vegetables.
Abstract: Gourmet methods of preparing vegetables, salads, and soups.

1431-73
FROM THE GREAT MIDWEST.
Food Serv 34 (10): 25-31. Oct 1972.
389.2538 F732
Convenience foods, Cookery, American, Merchandising, Vegetables.
Abstract: Midwestern beef is a byword of excellence. However, emphasis here is on the second most popular food of the Midwest - vegetables. Research has revealed the need for upgraded and expanded vegetable service to help the cost of rising meat prices. Many processors feel that being located near the raw food source is a key component of ultimate quality in the preserved food. Consequently, many of their processing operat-

ions are in the heart of primarily agricultural areas. Frozen, fresh, and canned fruits and vegetables are used in the items featured in this article.

1432-73
FROM THE BOUNTY OF CALIFORNIA.
Food Serv 34 (8): 23-27. Aug 1972.
389.2538 F732
California, Convenience foods, Food service, Merchandising, New products.
Abstract: California promotes an attitude of innovation since there are so many foods available year around: almonds, apricots, artichokes, beef, brussels sprouts, cling peaches, fish, lamb, lemons, oranges, pears, raisins, ripe olives, seafood, strawberries, many vegetables, iceberg lettuce, and wine. Color pictures illustrate lettuce with artichoke hearts, squid vinaigrette, shrimp-topped toast rounds, strawberries in cream, glazed almond cake with fruit topping, prawn cocktail and other innovative dishes. Indeed, "California is consumer land incarnate.".

1433-73
FROZEN MEALS, INDIVIDUALLY PREPARED IN FOIL PACKS, CUT COSTS BY 35%.
Quick Frozen Foods 33 (10): 72. May 1971.
389.8 Q4
Convenience foods, Food packaging, Food programs, Frozen foods, Military food service.
Abstract: This article describes a new feeding system used by the U.S. Air Force. Portions of frozen prepared foods are packed in individual formed-aluminum containers and can be easily shipped to out-of-the-way places in refrigerated vehicles.

1434-73
FROZEN PRE-PLATED MEALS SOLVE PROBLEM OF FEEDING UNDERPRIVILEGED PUPILS.
Quick Frozen Foods 34 (11): 47-51. June 1972.
389.8 Q4
Food delivery systems, Free lunches, Frozen foods, Ohio, Prepackaged portioning, School food service.
Abstract: By using almost 100 per cent frozen convenience foods, the Cleveland Board of Education is providing free hot lunches to thousands of children from low-income families. Its central kitchen staff operates a frozen food production line that produces many economical benefits despite high labor costs.

1435-73
GELATIN MOLD (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHN.
McGraw-Hill Films, Inc.
Wellesley, Mass., Ravic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX773.G4 FEN AV (Vocational Library: homemaking--food preparation series)
Cooking instruction, Food preparation, Gelatin.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the techniques for making and unmolding a gelatin mold. The "quick-set" method of shortening chilling time is also shown.

1436-73
FOOD PREPARATION FOR SCHOOL FOOD SERVICE PERSONNEL: COURSE OUTLINE (WITH APPENDICES).
Georgia, Dept. of Education, Office of School Administrative Services, School Food Services Unit
Atlanta 80 p. 1970.
TX820.G4 FEN (School lunch 4)
Breads, Cooking techniques, Curriculum guides, Food preparation, quantity, Food service training, Inservice education, Protein foods, School food service, Work simplification.
Revised edition.
Extract: This course of study assists participants in developing an appreciation and understanding of the contribution made by quality food preparation to the health and well-being of Georgia's school students. In it, participants will learn to determine the necessary quantities of food for stated numbers of diners and will develop an understanding of basic principles and techniques of preparing large quantities. These principles and techniques will be applied, along with the basic sanitation principles and necessary accountability functions, toward producing finished products which may be favorably evaluated by applying accepted product standards. Some short cuts in food preparation are given, as are the basics of organization and planning. The outline of the total course is divided into 16 units, each designed for a 4-hour class period.

1437-73
GIVE YOUR EGGS A BREAK (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1967.
TX385.G5 FEN AV
Cooking methods, Eggs, Food preparation.
With study guide. For use in Fairchild cassette projector.
Abstract: Shows successful procedures in care and handling of eggs and how to prepare six basic egg dishes: omelet, scrambled, boiled, fried, poached and shirred. Emphasizes proper storage temperature. Separation of eggs from odorous foods, and techniques for distinguishing fresh eggs from old eggs.

1438-73
GLORIOUS GARNISHES: FOCUS ON FOODS AUG 1.
Eulalia Blair
Instit/Vol Feeding 65 (15): 47-49. Aug 1, 1971.
TX820.I5
Cookery, Cooking techniques, Garnishes, Miscellaneous foods.
Abstract: This article is all about garnishes and how to choose the right one for the right dish. Various garnishes are described in terms of their flavor, texture, shape, and size, and suggestions are given on how to arrange them.

1439-73
THE GREAT AMERICAN MENU MIX.
Bruce Smith
Food Serv 34 (1): 27-31. Jan 1972.
389.2538 F732
Convenience foods, Cookery, American, Cooking techniques, Marketing, Merchandising, Processed foods, Recipes.
Abstract: This article suggests trends for the future in marketing and merchandising a wide variety of convenience foods representing the cuisine of the United States. Dishes from different regions of the U.S. are pictured and food processors are warned not to restrict their products to the narrow "hamburger--and-French fries" syndrome.

1440-73
GROUND BEEF: PASSPORT TO FAR-AWAY EATING (FILMSTRIP): EVAPORATED MILK ASSOCIATION IN COOPERATION WITH THE AMERICAN DAIRY ASSOCIATION. RELEASED BY EVAPORATED MILK ASSOCIATION.
Evaporated Milk Association
Washington, Evaporated Milk Association 1 filmstrip, 36 fr., si, 35mm, col. 1969.
TX749.G7 FEN AV
Beef, Food preparation, Foods instruction, Hamburgers, Main dishes, Meat, Milk products, Recipes.
With leaflet and teacher's guide. Credits: Photography, A. George Miller; Maps courtesy, Rand McNally and Co.
Abstract: This filmstrip was developed by the Evaporated Milk Association to inform people of the varied uses that can be made of evaporated milk. It demonstrates the excellence of evaporated milk as a binder in preparing a wide variety of dishes. A basic recipe for meat balls (using evaporated milk as the binder) is first given, then the film shows how the recipe can be used to create dishes both domestic and foreign.

1441-73
THE HAMBURGER SANDWICH (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1969.
TX818.H3 FEN AV
Broiling, Grilling, Hamburgers, Sandwiches.
With study guide. For use in Fairchild cassette projector.
Abstract: Demonstrates imaginative ways to prepare and present this highly popular sandwich. Shows efficient organization of work area and procedures for grilling and broiling. Special emphasis given to creative presentation techniques through use of cheeses, garnishments and numerous accompaniments; twenty-one variations are shown.

1442-73
HAMBURGERS (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Ravic House 1 cassette, super 8mm, si, col 4 min. [n.d.].
TX749.H3 FEN AV (Vocational Library: homemaking--food preparation series.)
Cooking instruction, Food preparation, Hamburgers.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the technique for shaping and pan broiling hamburgers.

1443-73
HEROES & SUBMARINES - NEW LIFE FOR JADED MENUS.
Food Serv 32 (6): 29-33. June 1970.
389.2538 F732
Marketing, Merchandising, Sandwich-making, Sandwiches.
Abstract: This article consists primarily of photographs of the large sandwiches known as heroes, submarines, poor boys, grinders, etc. The text describes marketing.

1444-73
HIDE THE LIVER!
H J Jennings
Sch Food Serv J 26 (i.e.25, 8): 70-71. Oct 1971.
389.8 SCH6
Food preparation, Liver, Main dishes, Organ meats, School lunch programs.
Abstract: Ways in which liver may be substituted for part of the meat in many main dishes.

1445-73
HOLDING ROAST BEEF BY THREE METHODS.
Mary Ann Boyle, Kaye Funk
J Am Diet Assoc 56 (1): 34-38. Jan 1970.
389.8 AM34
Beef, Food preparation, quantity, Food quality, Food storage, Food yields, Palatability ratings.
Abstract: The quality characteristics of roasts held sliced and unsliced over dry heat for 90 minutes or refrigerated for 24 hours and reheated were compared with roasts served immedi-

1445-73
ately. Roasts served immediately and roasts held unsliced received similar scores for aroma, color, and flavor of lean, flavor of fat, juiciness, and tenderness; all scores were higher than those for roasts held sliced and roasts refrigerated and reheated. Percentages of press fluid followed the same general pattern. Shear-press values of tenderness indicated no significant differences among treatments. Ranked in the order of increasing losses were roasts served immediately, roasts held unsliced and sliced, and roasts refrigerated and reheated. The percentage of servable meat increased as the losses decreased. On the basis of this investigation, it is recommended that roasts be served immediately after cooking to insure the highest quality. To provide the most acceptable product when refrigerating is necessary, roasts should not be sliced.

1446-73
HOSPITAL FOOD HANDLING (FILM LOOP).
Trainex Corporation
Garden Grove, Calif., Trainex Corp. 1 cassette, 16mm, sd. col, 17 min. 1968.
RA975.5.D946 FEN AV (The Hospital food service series)
Food delivery, Food preparation, Food service training, Hospital food service, Portion control, Storage.
For use in Audiscan projector.
Abstract: Part one of this filmstrip covers receiving and storage. Part two covers food preparation and portion control.

1447-73
HOT BREADS, A PROFITABLE "EXTRA".
Cooking for Profit 41 (254): 56-57. Feb 1972.
TX901.C6
Breads, Commercial food service, Recipes, Restaurants.
Abstract: Appetite appeal of fresh hot bread is an impelling reason for patrons to return to a restaurant over and over again; includes recipe for "man-tastic stag sandwich".

1448-73
HOT LUNCHES ARE WITHIN EASY REACH.
Modern Schools p. 4-6. Mar 1972.
LB3243.M6
Cold Tray Pack, Convenience foods, Food delivery systems, Prepackaged portioning, Satellite, School food service, Type A lunch.
Abstract: Well balanced lunches can be provided with a mixture of frozen cold packs and hot packs, the former thawed and the latter heated, and cartons of milk. This article describes the convenience of this type of food service when arranged on a satellite or other basis.

1449-73
HOW TO MAKE A BETTER FISH SANDWICH.
Cooking for Profit 41 (261): 58-59. Sept 1972.
TX901.C6
Commercial food service, Fish, Food preparation, Sandwich-making.
Abstract: Techniques and new ideas for fish sandwiches.

1450-73
HOW TO PREPARE AND BREAD FISH AND SEAFOOD.
Cooking for Profit 41 (261): 39-41,87. Sept 1972.
TX901.C6
Commercial food service, Fish, Food preparation, Shellfish.
Abstract: Techniques for breading fish and shellfish.

1451-73
HOW TO SERVE GOOD BLUE COLLAR WORKERS.
Food Mgt 8 (2): 54-85. Feb 1973.
TX943.F6
Food preparation, quantity, Food service.
Abstract: This article describes how the Macke Company's plant in Carrollton, Georgia solved the problem of providing a massive quantity of food for its workers attending the annual Christmas party and the July Fourth barbecue. The plant has no kitchen facilities, no hot or cold running water, and no special dining area. Preprepared food solved the kitchen problem, and guests made use of the factory's rooms and equipment for dining.

1452-73
HURRAY FOR THE CLOCKWORK ORANGE!
Food Serv 34 (6): 36-43. June 1972.
389.2938 F732
Citrus fruits, Fruits, Garnishes, Merchandising, Salads.
Abstract: Citrus fruits have both taste appeal and nutritive value. Handling and storage tips are given. Recipes featuring citrus (served in famous restaurants) are described - garnishes, salad dressings, appetizers, entrees, salads, beverages, and desserts. The versatility of oranges, lemons, tangerines, and grapefruit in fruit cups and other desserts is portrayed in color photographs. Orange and lemon garnishes in various shapes are sketched.

1453-73
IN CAKE MERCHANDISING, EASY DOES IT!
H Semstadt
Cooking for Profit 40 (247): 23-29. Jul 1971.
TX901.C6
Cakes, Commercial food service, Costs, Food service industry, Frozen foods.
Abstract: Use of frozen, decorated cakes for desserts in the commercial food service industry.

1454-73
BAKING IN THE SCHOOL LUNCH PROGRAM.
Kansas, Wheat Commission, Foods and Nutrition Division
Hutchinson, Kan. 7 p. [n.d.].
TX765.K3 FEN
Baking, Breads, School lunch programs.
Extract: The information compiled in this booklet is designed to furnish you with the purpose and function of each ingredient in bread-baking.

1455-73
KANSAS STATE DEVELOPS DRY MIX FOR YEAST BREAD.
I Wellman, V Strohm, R Middleton
Sch Foodserv J 26 (10): 64-65,67,69-70. Nov/Dec 1972.
389.8 SCH6
Breads (Yeast), Equipment, Food preparation.
Abstract: Dry mix for yeast bread was developed and has been tested many times. Formula and procedures are given, as well as quantities and processes and equipment for various size batches and varieties.

1456-73
ELEMENTS OF FOOD PRODUCTION AND BAKING.
Aaron Kaplan
New York, ITT Educational Services, Inc. 310 p. 1971.
TX820.K34 FEN (Hotel-Motel Management Series)
Baking, Convenience foods, Equipment, Food preparation and distribution systems, Food preparation, quantity, Microwave cooking, Safety, Sanitation, Teaching guides.
With a teacher's manual (165 p.) and a workbook (155 p.).
Abstract: This textbook provides basic information on cooking and baking methods that can be used with particular foods: soups and stocks; meats; seafood; poultry and game; vegetables and fruits; eggs and cheese; salads; hors d'oeuvres and sandwiches; pies and pastries; cakes and cookies, desserts; and coffee and tea. Chapters on sanitation and safety and on convenience foods and microwave ovens are also included.

1457-73
KIDS ARE EATING "AIRLINE" LUNCHES.
Food Nutr 2 (1): 10-12. Feb 1972.
TX341.F615
Equipment, Food service, Frozen foods, School lunch programs.
Abstract: Low cost equipment package for prepacked, frozen school lunches, easy to handle in the oldest, smallest schools.

1458-73
STANDARDS, PRINCIPLES, AND TECHNIQUES IN QUANTITY FOOD PRODUCTION. 2d ed.
Lendal H Kotschevar
Berkeley, Calif., McCutchan 708 p. illus. 1966.
TX820.K585 FEN
Baking, Food preparation, quantity, Food service management, Menus, Menu planning, Sanitation, Work simplification.
Abstract: In this resource book, the standards, principles and techniques of quantity food production are discussed in non-technical language for both the manager and worker in food services. This is not a cookbook, but rather an explanation of the what, why, and how behind the use of recipes, to show how the fine techniques of the continental chef can be adapted to modern methods of food production. This book is divided into three sections. The first discusses management principles in the production of food in quantities, explaining cost, quantity and quality controls, menu planning, work methods, sanitation, and cleaning. The second section discusses the why and what behind the production of meats, fish, and poultry, beverages, vegetables, eggs, and dairy products. The third section discusses a wide variety of bakeshop items, including breads, cookies, cakes, frostings, pies, pastries, and other desserts.

1459-73
UNDERSTANDING COOKING.
Donald E Lundberg, Lendal H Kotschevar
Amherst, Mass. 381 p. 1965.
TX663.L8 FEN
Batters and doughs, Cooking instruction, Food preparation, Frying, deep fat, Miscellaneous foods, Programed instruction, Salads.
Revised.
Abstract: The material in this textbook is programmed so that each new skill or concept is immediately reinforced. Lessons are divided into (1) the general process of cooking, (2) frying, (3) meat cookery, (4) poultry and game cookery, 5) fish and shellfish, (6) eggs, (7) vegetables, (8) sauces, (9) baked goods, (10) soups, (11) salads and dressings, (12) cooking terms.

1460-73
THE MAGIC OF SAUCERY.
J Garr
Fast Food 71 (12): 55-60. Dec 1972.
389.2938 F82
Food preparation, Food service industry, Prepared foods, Sauces.
Abstract: Use of commercially prepared sauces, with numerous suggested variants, in commercial food preparation.

1461-73
FROZEN FOODS IN FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Kirby M Hayes

Amherst, Mass. 23 p. 1970.
TX828.M3 FEN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 2)
Food delivery, Food grades, Food preparation, Food purchasing, Food service management, Frozen foods, Refrigeration.
Extract: Effective use of frozen foods requires a good knowledge of their advantages and disadvantages. It also requires the use of appropriate ordering, handling, storing, preparation, and cooking procedures. It is the purpose of this leaflet to suggest how frozen foods can be best used.

1462-73
MEASURING AND TERMS: COOKING (FILM LOOP); MADE BY MORELAND-LATCHFORD PRODUCTIONS. DISTRIBUTED BY STERLING EDUCATIONAL FILMS, INC.
Moreland-Latchford Productions, ltd.
Toronto, Moreland-Latchford Productions, Ltd. 1 cassette, super 8mm, si, col, 5 min. 1967.
TX652.M4 FEN AV (Preparing to cook series)
Cookery, Cooking instruction, Cooking methods, Cooking techniques, Recipes, Standardized recipes.
For use in a Technicolor cassette projector.
Abstract: This motion picture presents techniques of cooking, specifically the use of cooking terms and the skill of measuring. It explains how to read a recipe, how to measure various kinds of ingredients, and how to mix and blend ingredients.

1463-73
MEAT SELECTION AND PREPARATION (TRANSPARENCIES).
Sarah Shoffner, Barbara Clawson
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 23 transparencies, color, 8 1/2 x 11. 1972.
TX749.M4 FEN AV
Cooking methods, Cooking techniques, Food preparation, Food selection, Food storage.
For use with overhead projector. Includes a teacher's guide.
Abstract: This kit of transparencies deals with meat--how to select good quality meat, keep and store it, and cook it, the cooking methods included are roasting, broiling, pan-broiling, braising, stewing, frying, and deep-fat frying.

1464-73
MERCHANDISING SCHOOL LUNCH.
Sch Lunch J 24 (8): 11. Sept 1970.
389.8 SCH6
Commodities, Merchandising, School lunch programs.
Abstract: Reexamination of approaches to merchandising school lunches.

1465-73
MICROWAVE COOKING IN MEAL MANAGEMENT.
D Davis, D E Pratt, E F Reber
J Home Econ 63 (2): 97-100. Feb 1971.
321.8 J82
Cooking methods, Food preparation, Home management, Microwave cooking.
Abstract: Comparison of microwave with conventional cooking in time and watt-hours, flavor, appearance, texture, and moisture. Meals of comparable acceptability. Combination of the two methods the most efficient.

1466-73
MODERN SANDWICH METHODS (FILMSTRIP/PHONODISCS); MADE BY PILOT PRODUCTIONS FOR AMERICAN INSTITUTE OF BAKING.
American Institute of Baking
Chicago, Pilot Productions 1 filmstrip, 172 fr., col, 35mm and 2 phonodiscs. 1968.
TX818.M5 FEN AV
Food preparation, quantity, Food service training, Sandwichmaking, Sandwiches, Work simplification.
Includes instructions, noted for each frame, and 24 page manual.
Abstract: This filmstrip is designed to help food services to develop easier, faster, and better procedures for large quantity sandwich making.

1467-73
SIMPLIFIED MANUAL FOR COOKS.
Frank D Mossberg
Des Moines, Frank D. Mossberg 233 p. illus. 1968.
TX820.M5 FEN
Cooking equipment (Large), Cooking equipment (Small), Cooking instruction, Food preparation, quantity, On the job training, Study guides, Vocational education, Work simplification.
Abstract: This on-the-job manual for food service cooks and trainees contains basic instruction on all aspects of kitchen work. It begins with chapters on sanitation, safety, and hygiene, as well as kitchen efficiency, getting along with fellow workers, and scheduling. The section on kitchen equipment discusses in detail how to use, clean, and care for culinary tools. Each of these preceding sections are applied to the main section dealing with individual foods and how to cook them. Recipes are given that make use of new products and prepared foods.

1468-73
MUFFINS (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavac House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX769.M8 FEN AV (Vocational Library: Homemaking--food preparation series)
Baking, Batters and doughs, Cooking instruction, Muffins.
For use in a Technicolor cassette projector.
Abstract: Muffins are a native American bread that can be served hot with a variety of spreads. This film demonstrates the techniques used in preparing the basic batter mixture. Basic measuring techniques are reviewed.

1469-73
THE NAMES IN THE COOKING GAME (FILMSTRIP); MADE BY PILOT PRODUCTIONS FOR EKCO HOUSEWARES COMPANY.
Ekco Housewares Company
Chicago, Pilot Productions 1 filmstrip, 71 fr., si, 35mm, col. [n.d.].
TX651.M3 FEN AV
Cooking instruction, Vocabulary.
Includes script and teacher's guide, 35 booklets and 35 tests.
Abstract: This filmstrip illustrates and explains various common terms used in cooking.

1470-73
"...AND SHE DOES IT SO EASILY AND SO WELL".
National Dairy Council
Margaret Jane Suydam
Chicago, Ill. 29 p. 1970.
TX355.N322 FEN
Food purchasing, Foods instruction, Menu planning, Nutrition education, Recipes.
Abstract: This booklet, "dedicated to the many young women who are eager to plan, prepare, and serve delightful, healthful meals in their homes," shows them how to do it.

1471-73
COOKING IS FUN.
National Dairy Council
Miriam H Brubaker
Chicago, Ill. 15 p. 1971.
TX652.5.N3 FEN
Activity learning, Cooking instruction, Elementary education.
Extract: This little book is written for young children as an incentive for them to learn to prepare a few simple foods. They will need help when reading some of the words, as it is not possible to write a book easy enough for them to read independently that contains words necessary for cooking, such as measure, sift, recipe, and others. Such words are not included in their early readers at school. Children will enjoy the chance to do some of the things they read about in this book and will learn about foods as they work. Help from adults is emphasized because children need guidance in beginning to cook and in learning caution and safety. A spirit of working together will make this a happy experience for all.

1472-73
NEW CANDIDATES FOR YOUR RECIPE FILE.
American Institute of Baking, Consumer Service Department
Sch Lunch J 24 (7): 90,92,94-96. Jul/Aug 1970.
389.8 SCH6
Main dishes, Recipes, School food service.
Abstract: Three main dish recipes and one sauce for the salmon loaf recipe are offered; 48 servings each.

1473-73
NEW FOODS FOR THE FRY KETTLE.
Cooking for Profit 41 (261): 46. Sept 1972.
TX901.C6
Commercial food service, Food preparation, Frying, deep fat, Meat, Vegetables.
Abstract: Suggestions for deep fat frying vegetables and new meat products, with garnishes and side orders.

1474-73
A MANUAL FOR EMERGENCY MASS FEEDING INDOORS.
New Hampshire, University, Cooperative Extension Service
Durham, N.H. 33 p. 1968.
TX946.N4 FEN (New Hampshire. University. Cooperative Extension Service. Extension circular 394)
Civil defense and disasters, Emergency feeding, Food preparation, quantity, Menu planning, Sanitation.
Revised.
Abstract: Adequate emergency feeding is a necessity in the wake of disaster. This circular is directed primarily at homemakers. It divides the work of emergency feeding into five parts: planning the menus, procuring the food, preparing the meal, serving the meal, and cleaning up. Step-by-step procedures are given for each part, with equipment and personnel needed and exceptional procedures to be used in extraordinary circumstances.

1475-73
COMMUNITY MEALS.
New Hampshire, University, Cooperative Extension Service
May E Foley
Durham, N.H. 39 p. 1952.
TX946.N42 FEN (New Hampshire. University. Cooperative Extension Service. Extension circular 131)
Community feeding centers, Food preparation, quantity, Menu planning, Recipes.
Revised.
Abstract: This booklet offers suggestions for planning and producing community meals that will compete successfully with

1475-73

restaurants and home cooking and will make money for the sponsors.

1476-73
QUANTITY FOOD PRODUCTION MANAGEMENT: INSTRUCTOR'S GUIDE.
North Carolina, Dept. of Public Instruction
Raleigh, N.C. 221 p. 1968.
TX820.N6 FGN
Food cost analysis, Food preparation, quantity, Food service training, Menu planning, School food service, Teaching guides.
Extract: This is the fourth in a series of basic course outlines for use in training school food service personnel on a uniform, state-wide basis. This course is designed to convey information regarding standard methods of food production in quantity, menu planning for institutions, determination of food costs, and experience in food service.

1477-73
A NOTHING LUNCH PROGRAM BECOMES REALLY SOMETHING - AT DECENT COST.
Amer School Board J 160 (1): 43-45. Jan 1973.
LB2831.A4
Food preparation and distribution systems, New Jersey, Satellite, School lunch programs.
Abstract: Bridgeton, New Jersey's, five nineteenth--century school buildings needed kitchen renovation at a cost of $75,000-$130,000 a school. Instead, a satellite system for all the schools was installed for a total cost of $70,000. The system utilizes a central kitchen, individual aluminum trays for hot portions and clear plastic containers for cold, and one compact convection oven in each school.

1478-73
SALADS AND VEGETABLES.
Oklahoma, Dept. of Education, School Lunch Division
Oklahoma City, Okla. 38 p. 1959.
TX801.O39 FGN
Food preparation, quantity, Inservice education, Salads, School food service, Vegetables.
Revised.
Extract: The salad/vegetable course of study for the Oklahoma School Lunch Program has been developed for use in teaching a 40-hour (five sessions) training course in the principles of salad and vegetable preparation.

1479-73
OMELET (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX745.O4 FGN AV (Vocational Library: Homemaking--food preparation series)
Cooking instruction, Eggs, Food preparation.
For use in a Technicolor cassette projector.
Abstract: A basic omelet consists of eggs, milk and salt blended in various proportions and cooked in butter over low heat. A special curved-sided omelet skillet is used. This film shows the basic cooking technique for an omelet.

1480-73
RECOMMENDATIONS ON COFFEE SERVICE.
Pan American Coffee Bureau, Coffee Brewing Center
New York 11 p. [n.d.].
TX817.C5C6 FGN
Coffee, Food preparation, Serving equipment.
Abstract: This booklet includes a step-by-step review of the recommendations put forth by the Coffee Brewing Center on all aspects of coffee brewing.

1481-73
PANCAKES (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX661.P3 FGN AV (Vocational Library: Homemaking--food preparation series)
Batters and doughs, Cooking instruction, Pancakes.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the techniques for the preparation and cooking of a basic pancake batter. An electric skillet is advantageous for pancake cooking since it maintains an even heat. The operation of an electric skillet is shown.

1482-73
THE PARENT PRODUCT.
Bruce Smith
Food Serv 34 (11): 29-42, 70. Nov 1972.
389.2538 F732
Cooking methods, Cooking techniques, Food preparation, Menu planning, Merchandising, Prepared foods.
Abstract: "Parent product" is the name for basic prepared foods which can be used for more than one menu item. This concept illustrates basic premises of simplified food preparation: (a) convenience foods eliminate many steps required when food is prepared from scratch, (b) quality pre-prepared foods allow creativity - imaginative sauces, garniture, go-with items, and so forth, (c) food waste is reduced, and (d) the battery of food preparation equipment is streamlined into realistic operational systems. Several pre-prepared products are pictured and a variety of menu merchandising ideas are given. Directions for preparation are available from the magazine.

1483-73
THE PAST IS PRESENT.
Bruce Smith
Food Serv 34 (6): 29-34. June 1972.
389.2538 F732
Convenience foods, Cookery, American, Food service, History, Merchandising.
Abstract: Market-oriented food service operators are turning to the nation's past; foods that provided security, hunger appeasement, and excitement for our forebears are presented in today's convenience forms. Color photographs illustrate easy menu items, including jelly rolls and colorful ice cream combinations reminiscent of the old ice cream parlor. Also, spices and herbs that have played an important role in American dishes are listed with suggestions for use.

1484-73
THE PHILADELPHIA PLAN--LUNCH IN A CAN.
T Fiskett
Sch Foodserv J 25 (7): 118-120, 122-123. Jul/Aug 1971.
389.8 SCH6
Canned foods, Children, Food service, School lunch programs.
Abstract: Econo-Lunch is a new canned food service system which offers a solution to the problem of feeding children now in schools with no facilities.

1485-73
PINWHEEL SANDWICHES (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX818.P5 FGN AV (Vocational Library: Homemaking--food preparation series)
Cooking instruction, Food preparation, Sandwich-making.
For use in a Technicolor cassette projector.
Abstract: Pinwheel sandwiches are made of buttered bread covered with a smooth filling dotted with stuffed olives. The step-by-step procedures are demonstrated in this film.

1486-73
PLANNED MERCHANDISING SELLS WINE FOR RED COACHES.
Cooking for Profit 40 (250): 69-70. Oct 1971.
TX901.C6
Commercial food service, Merchandising, Restaurants, Training, Wine.
Abstract: Employees trained by a wine company helped restaurant personnel sell wine to customers of a commercial quality food service chain.

1487-73
POCONO PRODUCE INCREASES FF VOLUME BY SELLING A CONVENIENCE CONCEPT.
Jeff Malester
Quick Frozen Foods 33 (8): 76-80. Mar 1971.
389.8 Q4
Convenience foods, Food preservation, Food service, Frozen foods, Marketing, Merchandising.
Abstract: Pocono Produce Company "brings food service operators to its warehouse to order, watch preparation of, and consume a meal consisting of frozen convenience products." The article tells how effective this is as a volume sales technique.

1488-73
A PORTFOLIO OF KITCHEN FUNDAMENTALS.
Cooking for Profit 40 (251): 24-26, 28, 30-31, 42. Nov 1971.
TX901.C6
Baking, Commercial food service, Cooking methods, Food preparation, Frying, deep fat, Salads.
Abstract: Practical manual of food preparation basics designed to insure consistent quality despite high labor turnover. Includes tables and charts for the fry station, salad department, and bake shop.

1489-73
POTATO MAGIC FOR PROFESSIONALS.
Cooking for Profit 41 (261): 50-54. Sept 1972.
TX901.C6
Commercial food service, Convenience foods, Food preparation, Potatoes, Recipes.
Abstract: All facets of the potato as a convenience food for commercial food service, together with recipes.

1490-73
POTATOES ADD A SALES BONUS.
Nancy Snider
Instit/Vol Feeding 70 (6): 77-79. Mar 15, 1972.
TX820.I5
Cookery, Cooking methods, Cooking techniques, Potatoes.
Abstract: Baked and fried potatoes are the subject of this article--how to cook them and how to serve them.

1491-73
POULTRY PREPARATION (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 12 min. [n.d.].
TX375.P6 FGN AV

Animal sources of food, Food grades, Food preparation, Food storage, Poultry.
For use in Mastermatic projector.
Abstract: For use in training cooks and other food service workers, this filmstrip explains the inspection, grading, and classification of poultry. Instruction is also given on methods of handling and storing poultry.

1492-73
A PRACTICAL FORMULA FOR SUCCESSFUL WINE BUSINESS.
J R Myers
Cooking for Profit 40 (250): 33-35,44,46,48. Oct 1971.
TX901.C6
Food service industry, Hospital food service, Merchandising, Restaurants, Wine.
Abstract: Carafe wine service is boosting demand for wines in the U.S. Wine cost analysis and menu pricing included.

1493-73
PREPARING A CUSTARD (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, sl, col, 4 min. [n.d.].
TX773.P7 F&N AV (Vocational Library: homemaking--food preparation series.)
Cooking instruction, Custard, Food preparation.
For use in a Technicolor cassette projector.
Abstract: Custards are basically mixtures of milk and eggs, sweetened and flavored and cooked over hot water. This film provides a basic recipe for two cups of custard and shows the steps involved in its preparation.

1494-73
PREPARING A STEW (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, sl, col, 4 min. [n.d.].
TX693.P7 F&N AV (Vocational Library: homemaking--food preparation series.)
Beef, Cooking instruction, Food preparation, Stewing.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the basic technique involved in preparing beef for stewing. Trimming, seasoning, and browning are shown.

1495-73
PREVENTING FOOD SPOILAGE (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
TX601.P7 F&N AV (Health employee learning program)
Food contaminants, Food preservation, Food service training, Food spoilage, Food storage, Hospital food service, Refrigeration.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This film shows why food spoils, and how the food service worker can control spoilage by storing and serving food in a way that retards the growth of bacteria.

1496-73
PREVENTING WASTE (FILM LOOP). (SPA)
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, (in Spanish), 1969.
TX357.P7 F&N AV
Economic education, Food waste measures, Portion control.
With study guide.
Abstract: Cleverly dramatizes ways to avoid wasteful practices and save money in all food service operations. Personified as a villainous and shadowy figure, The Waster is shown discarding perfectly good food, ignoring portion control, and being wasteful in handling and storing of food, dishware, utensils, etc. Encourages employee awareness and responsibility with special emphasis on rules that can be followed to prevent waste.

1497-73
QUICK AND EASY "SPACE RICE".
Sch Lunch J 25 (7): 91-92. Jul/Aug 1971.
389.8 SCH6
Food preparation, Rice.
Abstract: A new method of preparing rice (used in the Space Program, not yet commercially available) by alternate freezing and thawing, and a final freeze-drying, modifies rice starch, making it more digestible, and easy to prepare.

1498-73
RIBBON AND CHECKERBOARD SANDWICHES (FILM LOOP). PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, sl, col, 4 min. [n.d.].
TX818.R5 F&N AV (Vocational Library: homemaking--food preparation series)
Food preparation, Sandwich-making.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the preparation of ribbon sandwiches and how to use ribbon sandwiches to make checkerboard sandwiches. Ribbon sandwiches are made with alternate slices of white and dark bread and alternate colors of cream cheese. Checkerboard sandwiches are made by taking ribbon sandwiches, spreading colored cream cheese on the wide side, and stacking the sandwiches atop another, alternating the colored stripes in checkerboard fashion.

1499-73
RICE IDEAS FOR SCHOOL LUNCH.
Rice Council of America
Houston, Tex. unp. [n.d.].
TX803.R5R5 F&N
Food delivery systems, Food preparation, Nutrient values, Recipes, Rice, Storage.
Abstract: This collection includes several issues of "Rice Ideas for School Lunch", recipes, a nutritional summary, and a summary of helpful information and valuable background on rice cookery with special tips for modifying cooking procedures to insure proper texture and quality on the serving time.

1500-73
A GUIDE TO THE SELECTION, COMBINATION AND COOKING OF FOODS;
Carl A Rietz
Westport, Conn., The AVI Publishing Company 2 v. (837 p.). 1961.
TX353.R5 F&N
Beverages, Cookery, Food chemistry, Food preparation, Food processing, Food selection, Foodways, Menu planning, Palatability ratings.
Abstract: This work is in two volumes. Part one of Volume One indicates a number of sciences which are directly connected with the science of food preparation, presenting the rudiments of such subjects as biology, botany, chemistry, nutrition, pharmacology, physics, physiology, neurology and psychology. The purpose is to tell the would-be educated eater and cook where to begin. Part two deals with the Gustametric Master Chart, its method, and its use in food selection. This section is concerned with the development and training of taste perception and its important corollary, comparative flavor appraisal.

1501-73
ROASTING (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. [n.d.].
TX681.R6 F&N AV
Basting, Cooking methods, Food preparation, Roasting, Thermometers (Meat).
With study guide. For use in Fairchild cassette projector.
Abstract: This basic cooking method is presented in step by step demonstration of procedures to assure perfect roasting results. Use of racks, pans, and ovens shown in preparation of beef roasts and turkey. Importance of meat thermometer and its use explained. Includes pros and cons of high temperature searing. Low temperatures stressed for minimum shrinkage. Additional tips on quantity roasting, basting, time, and temperature.

1502-73
RUSH HOUR SERVICE (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. [n.d.].
TX945.R8 F&N AV
Cafeterias, Food service, Food service management, Rush hour service.
With study guide.
Abstract: Cleverly illustrates techniques for properly confronting the rush hour in dining rooms and coffee shops. Teaches hostesses, waitresses and busboys basic responsibilities during this critical time. Actual rush hour conditions with major complications that can arise are shown. Stresses importance of the rush hour as the time when chances for profits or losses are greatest, and when employees must perform courteously and efficiently under pressure.

1503-73
SALAD PREPARATION (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LAROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
TX807.S3 F&N AV (Health employee learning program)
Food preparation, Fresh foods, Salads, Serving equipment, Vegetables.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This motion picture emphasizes the importance of salads in the diet. The components of various types of salads are explained, and the correct procedures for making and serving salads are outlined.

1504-73
SALADS AND DRESSINGS (TRANSPARENCIES).
Kraft Foods, Educational Dept.
Chicago, Kraft Foods kit, 5 transparencies, col, 8 1/2 x 11. [n.d.].
TX740.S3 F&N AV
Food preparation, Foods instruction, Recipes, Salads, Teaching guides.
Includes a transparency unimount and several booklets: Salads

1504-73
and Dressings in the Curriculum, Teacher's Guideto Salads and Dressings, Recipe Guide to Salads and Dressings; and 50 copies of a booklet for students: Guide to Salads and Dressings.
Abstract: This teaching kit emphasizes the basics of salad making for beginning food students, and provides more detailed information for more advanced students.

1505-73
SALADS ARE FOR EATING.
Cooking for Profit 40 (246): 27-31,52-54. June 1971.
TX901.C6
Food preparation, Salads.
Abstract: Illustrations, suggestions, and recipes for salads.

1506-73
SANDWICH PREPARATION AND PRESENTATION (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 13 min. 1967.
TX818.S3 FEN AV
Food preparation, Sandwiches.
With study guide. For use in Fairchild cassette projector.
Abstract: Demonstrates artistry and techniques of making high quality sandwiches. Preparation of colorful open and closed sandwiches are shown by a master chef. Describes procedures for preparing sandwiches from layout of work area to final preparation. Emphasizes value of appearance by illustrating variety of garnishments.

1507-73
SATELLITING SUGGESTIONS FROM LAREDO.
F Hernandez
Sch Foodserv J 25 (i.e.29, 8): 100-101. Sept 1971.
389.8 SCH6
Costs, Equipment, Food preparation, quantity, Satellite, School food service, School lunch programs.
Abstract: Laredo schools take a three-pronged approach to satellite food service: advanced equipment, mass production techniques, and close scheduling. These help move 11,000 meals each school day.

1508-73
SAVE FOR A CHANGE: IDEAS TO CUT COSTS.
Nation's Schools 90 (2): 25-40. Aug 1972.
LB2804.N3
Budgeting, Central Kitchen, Cost effectiveness, Educational finance, Food delivery systems, School food service.
Abstract: This article is based on a special report on educational costs compiled for the President's Commission on School Finance by Cresap, McCormick, and Paget, management consultants. The article focuses on practical recommendations falling into three areas: instructional personnel, purchasing and support services, and construction and utilization of facilities. One of the recommendations is to switch to a centralized kitchen serving prepackaged lunches. In districts with 2,500 or more students, a centralized kitchen should be at least 15 per cent more economical than a conventional kitchen-cafeteria arrangement.

1509-73
THE SCHOOL FOOD SERVICE PRODUCTION KITCHEN.
Carolyn M Gerhard
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 162-178. July 12/24, 1970.
LB3479.U5M3 FEN
Food delivery systems, Food preparation and distribution systems, Legislation, Satellite, School food service.
Abstract: The speaker discussed the various types of school feeding systems, emphasizing that there is no one perfect solution and that the evaluation must be made in terms of the need for the program and in terms of the particular community. The systems were considered in the light of the speakers own experience in Atlantic City, and the peculiar needs of that community.

1510-73
SEASONING SECRETS.
R Lengel
Sch Lunch J 25 (7): 112-113, 116. Jul/Aug 1971.
389.8 SCH6
Children, Food service, Seasonings.
Abstract: Suggestions and recipes using seasonings in food service for children.

1511-73
SELLING BRUSSELS SPROUTS TO STUDENTS.
J M Johnson
Sch Foodserv J 25 (10): 78,80,82. Nov/Dec 1971.
389.8 SCH6
Food dislikes, Food preparation, Recipes, School lunch programs, Type A lunch, Vegetables.
Abstract: Fact sheet about Brussels sprouts, together with recipes for use in school type A lunches. Suggestions for introducing the children to Brussels sprouts, or various other vegetables with which they may not be familiar.

1512-73
A HANDBOOK ON QUANTITY FOOD MANAGEMENT. 2d ed.
E Evelyn Smith, Vera C Crusius
Minneapolis, Burgess 191 p. 1970.
TX945.S57 FEN
Food preparation, quantity, Food waste measures, Manuals, Menu planning, Merchandising, Personnel management, Sanitation, Standardized recipes, Work simplification.
Abstract: This handbook is designed primarily as a laboratory manual for cookery classes. It may also be helpful to managers of restaurants and school lunches and to others who serve food in quantity. The topics deal with the tools and controls of cooking management and are based on scientific, technological, economic, social, and aesthetic principles and values. Main emphasis is placed on the preparation and service of food in quantity, but factors that influence quality in food management are also discussed.

1513-73
SPICING VEGETABLES.
M Neale
Sch Foodserv J 26 (2): 42. Feb 1972.
389.8 SCH6
Food preparation, School lunch programs, Seasonings, Spice, Vegetables.
Abstract: Chart on seasoning vegetables with various spices and other foods.

1514-73
STANDARD FOOD PORTIONS (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM, DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
TX943.S7 FEN AV (Health employee learning program)
Food classification, Portion control, Standardized recipes.
For use in Fairchild cassette projector.
Abstract: This motion picture defines standard food portions and the reasons for maintaining those standard amounts. The film also explains how the standards are controlled.

1515-73
STEPS IN GETTING READY TO COOK (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX661.S7 FEN AV (Vocational Library: food management--preparing to cook series.)
Cooking instruction, Food preparation.
For use in a Technicolor cassette projector.
Abstract: This motion picture shows a balanced and unbalanced meal and illustrates the best steps to take in preparing to cook: (1) clean the food, (2) assemble utensils, and (3) follow directions carefully.

1516-73
STUFFING AND TRUSSING A CHICKEN (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX749.S78 FEN AV (Vocational Library: homemaking--food preparation series.)
Cooking techniques, Poultry, Recipes, Seasonings, Stuffings.
For use in a Technicolor cassette projector.
Abstract: This film is about the stuffing of poultry. Techniques of stuffing and various kinds and flavors of stuffing are shown. A recipe for bread stuffing of poultry is included.

1517-73
.PRACTICAL BAKING. 2d ed.
William J Sultan
Westport, Conn., The AVI Publishing Co. 492 p. illus. 1959.
TX763.S89 FEN
Baking, Batters and doughs, Biscuits, Breads, Cakes, Food data sources, Manuals, Pies, Recipes.
Abstract: This book provides the experienced baker or pastry chef with a practical handbook for reference and offers the teacher and student of baking a basic text. A recipe method is used in much the same way as the case method is used in the teaching of law. The recipes are basic to the trade and represent a cross-section of all types of bakery products. Step-by-step procedures are provided with each recipe. Special note is also made of practices, techniques, and procedures related to each of the bakery products.

1518-73
TECHNIQUES OF FOOD MEASUREMENT (MOTION PICTURE); PRODUCED BY E.P. RESEARCH INC. AND DISTRIBUTED BY AIMS INSTRUCTIONAL MEDIA SERVICES, INC.
Aims Instructional Media Services, Inc.
Los Altos, Calif., E.P. Research, Inc. 1 reel, 16mm, sd, col, 13 min. [n.d.].
TX656.T4 FEN AV
Cooking instruction, Measurement, Utensils, Work simplification.
Abstract: This motion picture instructs viewers on the proper tools to use for specific measurement jobs in cooking. Detailed directions are given for measuring and sifting flour, confectioner's sugar, granulated sugar, and brown sugar; measuring shortening and butter; and using a transparent measuring cup to measure liquids--both thick and thin. Measuring spoons are explained and methods of use are demonstrated.

**1919-73**
TECHNIQUES OF MAKING QUICK BREADS.
A Manna
Forecast Home Econ 18 (4): F18-F19,F29. Dec 1972.
321.8 H792
Breads (Quick), Cooking methods, Recipes.
Abstract: Techniques for making quick breads, together with recipes.

**1920-73**
TESTING OF PRODUCTS IS ESSENTIAL.
Joel M Stonehem
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 210-219. July 12/24, 1970.
LB3479.U5M3 F&N
College food service, Convenience foods, Food cost analysis, Food quality.
Extract: The speaker is head of a large food service operation that has switched to almost a complete use of convenient-efficient foods by means of an extensive testing procedure. He described both the operation and the testing procedure.

**1921-73**
CONVENIENCE AND FAST FOOD HANDBOOK.
Marvin Edward Thorner
Westport, Conn., AVI 358 p. Illus. 1973.
TX840.C6T48 F&N
Convenience foods, Cooking equipment (Large), Food preparation, quantity, Frozen foods, Frying, deep fat, Microwave cooking.
Abstract: This book welds together the numerous facets of the fast-food business - creation, preparation, and service. The latest technological developments are explained and reduced to practical values. Quality control and purchasing methods are stressed. These can be used as a guide for product improvement and increased profits. This book is not meant to be a cookbook or menu planner. It is a primer on the use of equipment and its effects on foods, handling, and preservation. Commissary techniques are explored and bridged to modern concepts of computerized operation. Each section is treated as a separate entity but meshed to the entire food service operation.

**1922-73**
QUANTITY COOKERY; MENU PLANNING AND COOKING FOR LARGE NUMBERS. 4th ed.
Nola Treat, Lenore Richards
Boston, Little, Brown and Company, 560 p. 1966.
TX820.R5 F&N
Food preparation, quantity, Menu planning, Restaurants, Standardized recipes.
Revised.
Abstract: This book is designed to assist managers of food departments in restaurants, hotels, clubs, churches, schools, colleges, hospitals and other institutions. It applies established principles of cookery to quantity food production, gives detailed instructions, standardizes the size of servings in amounts acceptable to the eating public, and offers those recipes. Considerations necessary in menu planning, the need for proper buying, and accurate recipes, stressing the use of scales for both exactness and speed are also discussed.

**1923-73**
TURKEY TIME SAVER.
A Kingston
Sch Foodserv J 25 (10): 41-42. Nov/Dec 1971.
389.8 SCH6
Food preparation, Poultry, Turkey.
Abstract: Method for deboning turkey.

**1924-73**
FOOD YIELDS SUMMARIZED BY DIFFERENT STAGES OF PREPARATION.
U.S., Agricultural Research Service
Rebecca K Pecot, Bernice K Watt
Washington, D.C. 93 p. 1970.
TX531.U5 F&N (U.S. Agricultural Research Service. Handbook no. 102)
Food composition tables, Food preparation, Food processing, Food yields, Research methodology.
Extract: To provide a more comprehensive summary on food yields than has previously been available and to meet the need for information based on recent studies applicable to current food supplies, original data published since 1940 and many unpublished data were searched. Results from these sources of studies on the physical yields and losses of foods during their various stages of preparation are brought together and summarized in this publication.

**1925-73**
BREADS, CAKES, AND PIES IN FAMILY MEALS; A GUIDE FOR CONSUMERS.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, D.C. 33 p. 1971.
TX765.U5 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 186)
Baking, Breads, Cakes, Homemaking skills, Pies, Recipes.
Abstract: This booklet provides information which is intended to be useful to the experienced baker as well as the beginner. Ingredients, techniques, and recipes are included.

**1926-73**
FREEZING COMBINATION MAIN DISHES.
U.S., Agricultural Research Service
Washington, D.C. 20 p. 1967.
TX610.U5 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 40)
Food preservation, Freezing, Homemaking skills, Main dishes, Recipes.
Revised.
Extract: Included in this publication are general directions for successful freezing of such main dishes as the stews, meat loaves, and casserole combinations made from the recipes that are given.

**1927-73**
ESTABLISHING CENTRAL SCHOOL LUNCH KITCHENS IN URBAN AREAS; PROBLEMS AND COSTS.
U.S., Dept. of Agriculture, Economic Research Service
Robert B Reese
Washington, D.C. 61 p. 1965.
TX653.U5 F&N (U.S. Dept. of Agriculture. Economic Research Service. Agricultural economic report no. 72)
Central Kitchen, Cost effectiveness, Facilities planning and layout, Food preparation and distribution systems, School lunch programs, Urban areas.
Abstract: Several thousand older urban schools are not participating in the National School Lunch Program because installation of kitchen and dining facilities is not feasible. A food service system involving central food preparation and distribution provides a reasonable approach to solving this problem. Central food preparation and distribution systems are being used to make available at least four different forms of the type A lunch, all of which meet nutritional requirements of the National School Lunch Program: regular plate lunches or modified tray pack plate lunches with hot and cold foods, soup and sandwich lunches, and cold packaged lunches. Critical in planning an urban central kitchen operation is selecting the form of type A lunch to be offered. Physical considerations may limit the selection of the type of meal to be served. Availability of resources also may affect the comparative advantage of one form of lunch service over others. Operating experience provides general guidelines for establishing a central kitchen system. However, each sc-hool administrator has the task of developing a system for use in his school that results in the highest efficiency.

**1928-73**
BASIC COURSE IN EMERGENCY MASS FEEDING; HANDBOOK.
U.S., Office of Civil Defense
Washington 182 p. Aug 1966.
HV555.U5 F&N (U.S. Office of Civil Defense. Handbook H-15)
Civil defense and disasters, Community feeding centers, Facilities planning and layout, Food preparation and distribution systems, Food selection, Food service management, Public health, Sanitation.
Abstract: This handbook was developed as a text and reference book for an emergency mass feeding training course. The principles and techniques are applicable for feeding in fallout shelters and in cases of natural disaster. Food and equipment selection, food preparation and delivery methods, safety and sanitation rules, and methods of organization and improvisation are all covered.

**1929-73**
U.S. FAMILIES STILL PRESERVE FOOD AT HOME.
Corinne Le Bovit
Nat Food Situation 140: 27-28. May 1972.
1.941 S2F73
Canned foods, Consumer economics, Food consumption, Food preparation, Food preservation, Frozen foods.
Abstract: Households surveyed by USDA in 1965-66 canned or froze a little over a tenth of the processed fruits and vegetables that they used. Farm families used a much higher proportion that they had preserved themselves, but even urban families were still putting up some of their own food. Comparisons with a similar survey conducted in 1955 suggests slight drop in home preservation in the intervening decade. Canning at home was more popular than freezing. In general, the choice of items put up at home was similar to the choices of purchased canned and frozen items.

**1930-73**
USE OF LOWFAT DAIRY SPREAD IN MEDIUM WHITE SUACE AND PLAIN WHITE FROSTING.
L L Okes, R M I Hubbard
J Home Econ 63 (4): 266-270. Apr 1971.
321.8 J82
Animal fats, Butter, Cream, Dairy food substitutes, Food preparation, Frostings, Margarine, Sauces.
Abstract: Low fat dairy spreads, one with a cream base, one with a butter oil base and compared with butter or margarine were not acceptable.

**1931-73**
USE OF METRIC MEASUREMENTS IN FOOD PREPARATION.
H B Trimbo
J Home Econ 64 (2): 20-25. Feb 1972.
321.8 J82
Food preparation, Metric system.
Abstract: Metric measurements present more precise measurement of solids in food preparation. Provides background information for the conversion and an understanding of what is involved.

1932-73
FOOD PREPARATION FOR QUALITY TYPE A LUNCHES: BETTER HEALTH THROUGH IMPROVED FOOD PREPARATION TECHNIQUES.
Utah, Board of Education, Division of School Food Services
Salt Lake City, Utah 183 p. 1962.
TX820.U8 FCN
Baking, Food preparation, quantity, Food quality, Menu planning, Nutrient values, Standardized recipes, Type A lunch.
Abstract: Foods lose considerable nutritive value through improper storage, cooking, and serving. The same methods that best preserve food quality also best preserve nutritive value. The principles underlying these methods are outlined and the application of these principles in the planning and preparation of Type A lunches is presented.

1933-73
BAKING IN THE SCHOOL LUNCH PROGAM.
Utah, Board Of Education, Division of School Food Services
Salt Lake City, Utah 41 p. 1966.
TX769.U8 FCN
Baking, Breads, Desserts, Recipes, School food service, Surplus commodities.
Abstract: Home baking, using U.S.D.A. Commodities, can provide nutritious breads and other baked goods at unusually low cost. This booklet charts the savings that are possible, and introduces the basic equipment, techniques and recipes that can be used in baking for school lunch programs. Baking demonstrations are also suggested.

1934-73
VEGETABLE COOKERY (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 12 min. [n.d.].
TX801.V42 FCN AV
Cookery, Cooking instruction, Cooking methods, Food preparation, Plant sources of foods, Vegetables.
For use in Mastermatic projector.
Abstract: This filmstrip for training cooks and other food service workers covers the basic techniques used in the handling and cooking of vegetables.

1935-73
VEGETABLE PREPARATION (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. [n.d.],
TX801.V4 FCN AV
Cooking methods, Food preparation, Vegetables.
With study guide. For use in Fairchild cassette projector.
Abstract: The essentials of vegetable preparation showing how to maintain color, taste, texture, and nutrition. Shows proper procedures for boiling and other cooking methods including steaming, sauteeing, deep fat frying. Exposes errors of over cooking, use of excessive water, delays, bad planning,and harmful additives. Detailed sequence shows acceptable ways of preserving or heightening color. Creativity encouraged in sauces, presentation. Fresh and frozen vegetables used.

1936-73
VERSATILE POTATOES INCREASE MENU VARIETY, WHILE LOW COST AUGMENTS PROFIT MARGIN.
Quick Frozen Foods 33 (7): 62-64, 67. Feb 1971.
389.8 Q4
Frozen foods, Marketing, Potatoes.
Abstract: Frozen potatoes have the lowest food cost as a percentage of menu cost of all common menu items. This article describes the types of frozen potatoes available, and how they can be prepared and served. Some bulk recipes are included.

1937-73
THE PROFESSIONAL CHEF'S BOOK OF BUFFETS.
George K Waldner, Klaus Mitterhauser
Chicago, Institutions Magazine/Volume Feeding Management 232 p. illus. 1971.
TX820.W28 FCN
Appetizers, Buffets, Catering, Food preparation, quantity, Food service, Recipes.
Abstract: This book for the professional chef, gives explicit instructions on all aspects of buffet cuisine. Besides recipes, menus, and other food suggestions, the authors give advice on setting up the buffet table, decorating it, and making all elements in the dining-serving area fit a selected theme.

1938-73
WAYS OF COOKING (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX661.W3 FCN AV (Vocational Library: Food management--preparing to cook series.)
Cooking instruction, Cooking methods, Cooking techniques.
For use in a Technicolor cassette projector.
Abstract: This motion picture illustrates the best cooking methods (baking, frying, boiling, broiling, roasting, and scalding) for various foods (breads, onions, green beans, meat, and milk).

1939-73
WAYS WITH FOOD (TRANSPARENCIES).
Barbara ed Clawson
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 23 transparencies, color, 8 1/2 x 11. 1969.
TX661.W32 FCN AV
Cooking instruction, Cooking methods, Food preparation, Foods instruction.
For use with overhead projector. Includes a teacher's guide.
Abstract: This collection of transparencies covers a wide range of food items and suggest a variety of methods and techniques to use in their preparation.

1940-73
WHAT IS THE FUTURE OF TEXTURED PROTEIN PRODUCTS?
R F Robinson
Food Technol 26 (5): 59, 60, 62, 63. May 1972.
389.8 F7398
Consumer education, Food composition, Merchandising, New products, Processed foods, Proteins, School lunch programs, Soybean products, Textured vegetable proteins.
Abstract: Spun and extruded plant protein products are being used in the School Lunch Program and in some hospital feeding programs. Yet these products have made little impact on the general institutional and consumer markets. The author discusses what must be done to improve the acceptance of textured protein products.

1941-73
WHAT SYSTEMS BUILT: FAVORED FARE OF '72.
Bruce Smith
Food Serv 34 (12): 23-30. Dec 1972.
389.2538 F732
Convenience foods, Marketing, Merchandising.
Abstract: During 1972, the operational concepts of "maximum market appeal and optimal ease of assembly" constituted the basis of Food Service Marketing's "systems approach to food service marketing." Emphasis was on the American menu. Reader response indicated an enthusiastic reaction to the ideas presented. This article reviews the foods which gained the greatest response. Color photographs are presented of the popular dishes with particular emphasis on plating, garniture, and portioning.

1942-73
WHATS AND WHYS OF CUP-CAN.
Sch Foodserv J 26 (10): 43. Nov/Dec 1972.
389.8 SCH6
Cup-can, Fruits, Main dishes, Meat, Proteins, School lunch programs, Type A lunch, Vegetables.
Abstract: Questions and answers about cup-can. How the school without a kitchen can supplement cup-can with vegetables and fruits, or added protein, to meet Type A lunch standards.

1943-73
WHITE SAUCE (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX819.W5W5 FCN AV (Vocational Library: homemaking--food preparation series)
Cooking instruction, Food preparation, Sauces.
For use in a Technicolor cassette projector.
Abstract: "White" sauces are light in color as opposed to brown sauces that are made of a brown stock base. White sauces are used in soups, pie fillings, creamed dishes, vegetables, and on fish and poultry. This film demonstrates the technique for making a white sauce.

1944-73
BISCUIT MANUFACTURE: FUNDAMENTALS OF IN-LINE PRODUCTION.
Peter R Whiteley
London, Elsevier Publishing Company, Ltd. 300 p. 1971.
TX772.W46 FCN
Baking, Biscuits, Cookies, Equipment, Food processing, Ingredients, Management, Quality control.
Abstract: The intention of this book is to provide a guide for potential management and supervisers and for those who wish to understand the fundamental principles of biscuit manufacture. Raw materials, equipment, methods, processes, and conditions vary considerably: the formulae are intended as blue prints from which, with a knowledge of the materials and aims of the processes, and by trial and error, a biscuit can be produced bearing some semblance to the original. Processes have been dealt with in such a way that they can be carried out by hand or through varying degrees of mechanization.

1945-73
SPECIAL ATMOSPHERE II: COUNTRY/COLONIAL THEMES.
Jule Wilkinson
Chicago, Institutions Magazine/Volume Feeding Management 100 p. 1969.
TX859.W5 FCN
Advertising, Commercial food service, Cookery, Facilities planning and layout, Menu design, Merchandising, Recipes.
Abstract: This booklet provides suggestions to restauranteurs for preparing and advertising American Colonial and country-style meals. The atmosphere and furnishings of the dining areas, menus, service of food, style of dinnerware are all

discussed and illustrated. Recipes are also included.

1546-73
THE 10 COOKING, HEATING AND RECONSTITUTING APPLICATIONS; PART 4.
Food Serv 33 (7): 29-32. Jul 1971.
389.2538 F732
Baking, Broilers (Equipment), Cooking equipment (Large), Cooking methods, Frying, deep fat, Ovens, Roasting.
Abstract: Ten methods of transferring heat to foods are reviewed: surface cooking, griddling, directional heat (baking and roasting), convection (baking and roasting), radiant heat (broiling), immersion (deep-frying), steam-cooking, microwave ovens, infra-red ovens, and holding at ideal serving temperature. Sketches help illustrate the heating principles involved.

## Equipment

1547-73
THE ABC'S OF MAKE-UP AIR.
J R Myers
Cooking for Profit 40 (251): 32,34,42. Nov 1971.
TX901.C6
Air, Dining rooms, Food service industry, Kitchens, Ventilation.
Abstract: Need for makeup air has always existed. The coming of modern, tightly sealed and insulated buildings and increased use of forced-air exhaust, and need for engineered make-up air became more apparent. With development of gas units for bringing that makeup air to internal temperature before distribution, a new era of building comfort has arrived.

1548-73
ADVANCES IN FOOD SERVICE EQUIPMENT.
D D Rhodes
Food Technol 25 (9): 62-63. Sept 1971.
389.8 F7398
Equipment, Food quality, Food service industry, Food service technologists.
Abstract: The article draws the attention of food technologists to the most recent developments in food service equipment, that will help them to accomplish and maintain the highest standard in food quality. Some of the equipment are shown in the accompanying photographs.

1549-73
THE AIR CONDITIONING STORY; PART 5.
Food Serv 33 (9): 34-38. Sept 1971.
389.2538 F732
Air conditioning, Cooking equipment (Large), Electricity, Equipment, Facilities planning and layout, Food service, Maintenance.
Abstract: Directions are given for figuring the extent of air conditioning needed. (In an all-electric kitchen, the air conditioning requirement is impressively reduced). Factors affecting customer comfort (humidity, seating capacity, windows, lights, and so forth) are reviewed. Special attention is devoted to electric snow-melting equipment, indoor and outdoor lighting, and maintenance and care of electric cooking equipment.

1550-73
AIR QUALITY AND THE CHAR BROILER.
Cooking for Profit 42 (267): 38,40. Mar 1973.
TX901.C6
Air contaminants, Broiling, Commercial food service, Cooking equipment (Large), Food service industry.
Abstract: New type broiler helps air quality by removing factors which contribute to smoke.

1551-73
ALL ABOUT COOKWARE (FILMSTRIP); MADE BY DOUGLAS FILM INDUSTRIES. DISTRIBUTED BY EKCO HOUSEWARES COMPANY.
Ekco Housewares Company
Chicago, Douglas Film Industries 1 filmstrip, 60 Fr., si. 35mm, col. 1967.
TX656.A42 FGN AV
Cooking, Cooking equipment (Small), Equipment storage, Maintenance.
Includes script and teacher's guide, 35 student booklets, and a wall chart.
Abstract: This filmstrip explains and evaluates cookware materials and construction, and tells how to select the proper pan for a particular cooking job. It includes care and storage tips and illustrates a "basic cooking wardrobe.".

1552-73
ALL ABOUT KNIVES (FILMSTRIP); MADE BY DOUGLAS FILM INDUSTRIES. DISTRIBUTED BY EKCO HOUSEWARES COMPANY.
Ekco Housewares Company
Chicago, Douglas Film Industries 1 filmstrip, 66 Fr., si. 35mm, col. 1965.
TX656.A4 FGN AV
Carving techniques, Cooking equipment (Small), Cutlery, Food preparation, Utensils.
Includes script and teacher's guide, 35 student booklets, and a wall chart.
Abstract: This filmstrip explains the construction and care of cutlery, proper carving methods for meat and poultry, and the use of knives in the preparation of fruits and vegetables.

1553-73
AROUND THE MENU WITH GAS BROILERS.
H Senstadt
Cooking for Profit 41 (262): 50-52,54-55. Oct 1972.
TX901.C6
Beef, Broiling, Commercial food service, Cooking equipment (Large), Restaurants.
Abstract: Use of gas broilers for broiling steaks, with chart of times and temperatures, and list of gas-fired broiler makers.

1554-73
AROUND THE MENU WITH GAS-FIRED TILTING BRAISING PANS.
Cooking for Profit 42 (264): 38-40. Feb 1973.
TX901.C6
Braising, Commercial food service, Equipment, Food preparation, Recipes.
Abstract: Use of gas-fired, tilting braising pans for a variety of purposes in commercial food service. Recipe modifications suggested.

1555-73
AUTOMATED MATERIALS HANDLING, LABOR-SAVING EQUIPMENT, AND SERVICES OF FOOD SERVICE CONTRACTORS ARE IN SCHOOL FOOD SERVICE PICTURE.
William D McLean
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 294-300. July 12/24, 1970.
LB3479.U5M3 FGN
Commercial food service, Equipment, Food service, School food service.
Abstract: Convenience of "todays" technology in school food service.

1556-73
KITCHEN STANDARDS FOR THE BOARD OF EDUCATION OF BALTIMORE COUNTY.
Baltimore (County), Dept. of Engineering
Lyle Root
Towson, Md. unp. Jul 1969.
TX655.B3 FGN
Equipment, Facilities planning and layout, Kitchens, School food service, Specifications.
Revised; reproduced by permission, Oklahoma School Lunch Division.
Abstract: Specifications and standards are set forth for the design and construction of virtually all types of kitchen equipment, large and small. Procedures for the use of the equipment are given, as are minimal equipment requirements for school lunch programs of various sizes.

1557-73
THE BEST INVESTMENT WE'VE EVER MADE.
Cooking for Profit 40 (248): 42-43,56-57. Aug 1971.
TX901.C6
Cleaning equipment, Equipment, Food service industry, Restaurants.
Abstract: Gas-fired incinerators meet modern standards in solid waste control and air pollution control for restaurants.

1558-73
BOOST PROFIT POTENTIAL WITH YOUR ELECTRIC PRESSURE FRYER.
Food Serv 33 (8): 39-43. Aug 1971.
389.2538 F732
Cooking equipment (Large), Cooking methods, Pressure cooking.
Abstract: This equipment is sometimes confused with pressure steam cookers. Actually, the process resembles that performed in regular deep-frying equipment. The difference lies in the fact that the cooling chamber is sealed during the frying operation. Pressure is generated by steam escaping from the food as it cooks; as the pressure comes from the food itself, no water or steam connections are needed. High performance is due to volume production combined with rush-hour speed. Included are breading briefs, an operating guide, and instructions for cleaning care.

1559-73
CARE AND USE TIPS FOR GAS-FIRED FRY KETTLES.
Cooking for Profit 41 (261): 60,87. Sept 1972.
TX901.C6
Cooking equipment (Large), Frying, deep fat, Maintenance.
Abstract: Comments on both care and use of gas-fired fry kettles. Includes a shortening care and kettle maintenance report,

1560-73
CARING FOR COOLERS.
M Kalin
Sch Lunch J 25 (1): 33-36. Jan 1971.
389.8 SCH6
Maintenance, Refrigeration, Sanitation, Storage equipment.
Abstract: An integrated program, starting with selection of

correct equipment, proper installation, educating user. It includes a systematic approach to sanitation and esthetic cleaning, need for periodic preventive maintenance, supervised by management personnel.

**1561-73**
THE CASE FOR THE ELECTRIC STEAM GENERATORS.
Food Serv 33 (11): 37-42. Nov 1971.
389.2538 F732
Cooking equipment (Large), Cooking methods, Electricity, Equipment, Maintenance, Steaming.
Abstract: This article presents the pros and cons of various types of electric steam cooking equipment to aid the food service manager in selecting the equipment best suited to his particular operation. In spite of the fact that much steam cooking equipment is self-contained, it is pointed out that in many circumstances it is advisable to install electric steam generators.

**1562-73**
THE CASE OF DROP-INS VS. FREE-STANDING FOOD SERVICE EQUIPMENT.
Food Serv 34 (7): 16-18. Jul 1972.
389.2538 F732
Cost effectiveness, Equipment, Evaluation, Food service.
Abstract: This article discusses the pros and cons of drop-ins and free-standing counterline equipment to help the food service manager decide which is most economical for his particular operation.

**1563-73**
CHOOSING, USING, AND CARING FOR KITCHEN CUTLERY.
R I Dieffenderfer
Forecast Home Econ 18 (7): F16-F17,F39-F40,F48. Mar 1973.
321.8 F752
Cutlery, Teaching aids.
Abstract: Construction, basic cutlery, scissors and shears, electric knives, use and care of cutlery, sharpening, and teaching tips are given.

**1564-73**
COLD BEVERAGE SYSTEMS.
Fast Food 71 (4): 93-94, 96. Apr 1972.
389.2538 F82
Equipment, Non-alcoholic beverages.
Abstract: Space-saving combination ice/beverage or carbonated-/non-carbonated beverage systems highlight available equipment.

**1565-73**
CONTROL OF USE OF SPACE AND EQUIPMENT.
Stanley Smith
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 107-113. June 15/26, 1970.
LB3479.U5T4 FEN
Case studies, Equipment, School food service.
Abstract: 5 major areas are presented, (1)Kind of equipment (2)Capacity of equipment (3) Layout (4)Procurement (5) maintenance in the use of space and equipment in school food service operation.

**1566-73**
CONVEYOR SYSTEM SPEEDS SERVICE IN CENTRAL KITCHEN.
Modern Schools p. 14. Oct 1971.
LB3243.M6
Food delivery systems, School food service, Serving equipment.
Abstract: This article illustrates a double-line conveyor system that is used to carry trays through the food serving area and into student's hands at Oshkosh, Wisconsin, High School.

**1567-73**
COOLING IT.
J D Phelan
Sch Lunch J 25 (1): 26-28. Jan 1971.
389.8 SCH6
Freezing, Kitchens, Refrigeration, Storage equipment.
Abstract: Discussion of structure and types of freezers and refrigerators, including kitchen planning.

**1568-73**
DETROIT RESEARCH SHOWS TWO-BUCKET TECHNIQUE YIELDS CLEANER FLOORS.
Sch Lunch J 25 (2): 34. Feb 1971.
389.8 SCH6
Cleaning equipment.
Abstract: Cleaning method using two buckets and a mop presented.

**1569-73**
A DIRECTORY OF SYSTEMS CAPABILITY.
Food Serv 34 (5): 31-43, 53, 60-66. May 1972.
389.2538 F732
Equipment, Facilities planning and layout, Food preparation, Food service, Food service industry, Menu planning, Purchasing, Sanitation, Storage.
Abstract: This two-part directory of systems with problem-solving capability, delineates the role of equipment and food products within a systems context. Part I deals with procurement. The information includes specific food manufacturers; their product spectrum; systems implementation service (planning consultation, product application, merchandising, menu planning, nutritional data); market direction; addresses; and persons to contact. Part 2, concerning linked systems capability, relates (through alphabetical, color, and numerical codes) menu categories to product groups and equipment sub-systems. Leading equipment manufacturers are listed and their products keyed to their position within the ten basic operational sub-systems (procurement, storage, fabrication, pre-preparation, processing, assembly, holding, serving, clean-up, and sanitation).

**1570-73**
THE ELECTRIC CONVECTION OVEN.
Modern Schools pp. 9-11. Nov 1972.
LB3243.M6
Cooking equipment (Large), Ovens, School food service.
Abstract: Eight different brands of convection ovens are illustrated and described in this article. A table of cooking times and temperatures is also included.

**1571-73**
ELECTRIC STEAM-JACKETED KETTLES RUN THE GAMUT OF MEAL PRODUCTION.
Food Serv 33 (10): 23-28. Oct 1971.
389.2538 F732
Cooking equipment (Large), Cooking methods, Guides.
Abstract: Most electric steam-jacketed kettles (from 8- to 150-gal. capacities) generate steam by heating a self-contained water supply housed in a cavity between the kettle's outer jacket and inner wall. Immersion heaters bring the water to a boil, and steam is then circulated under pressure in the cavity area, cooking the food at low temperature. This efficient method of even heat distribution is perhaps the finest means of preparing food with maximum retention of flavor, nutritional value, and appearance. The various models and types of steam-jacketed kettles are described and illustrated. An operating guide is included and cleaning care outlined.

**1572-73**
EQUIPMENT CENSUS: 1973 INSTITUTIONS/VFM REPORT ON AGE, TYPE AND STATUS OF FOODSERVICE EQUIPMENT.
Instit/vol Feeding 72 (6): 47-58. Mar 15, 1973.
TX820.I5
Cost effectiveness, Equipment, Equipment storage, Facilities planning and layout, Food service, Maintenance, Surveys.
Abstract: The basic decisions about equipment must be made by each food service operator for his individual food service operation. This article presents the results of an equipment census of 10,000 commercial and institutional food service operators. Their answers are intended to inform food service managers about depreciation schedules, payment plans, repair contracts and servicing, maintenance, types and combinations of equipment, and other such matters.

**1573-73**
ESSENTIAL SUB-SYSTEMS 5: PREPARATION PROCESSING - PART 1.
Evelyn Evans
Food Serv 35 (3): 13-18, 62. Mar 1973.
389.2538 F732
Facilities planning and layout, Food preparation and distribution systems, Food service management, Kitchens.
Abstract: The author defines a food service equipment system as "a total operational system composed of the various subsystems arranged in a logical, orderly work flow." The preparation/processing subsystem requires equipment for final on-premise cooking, re-heating, or reconstituting needed to realize menu goals." The article offers suggestions for the selection and arrangement of kitchen equipment.

**1574-73**
FACILITIES FOR DEVELOPMENT: PILOT PLANT DEDICATED TO SNACK FOOD RESEARCH.
Food Prod Dev 6(5): 77. Aug/Sept 1972.
HD9000.1.F64
Equipment, Facilities planning and layout, Food processing, Research, Snacks.
Abstract: This article describes a pilot plant for the study and development of new snack foods and other extruded products. The facility is equipped to produce a wide variety of product types, shapes, and sizes. Equipment especially noted includes a ribbon blender, a feeder-hopper, a cooker-extruder, a former-extruder, a rotary fly knife, and various kinds of dies.

**1575-73**
FASHIONS IN TABLE COVERINGS.
Cooking for Profit 40 (250): 42. Oct 1971.
TX901.C6
Commercial food service, Serving tables, Table settings.
Abstract: Miscellaneous short paragraphs with numerous suggestions for woven, nonwoven, and paper products with which to set tables.

**1576-73**
FORTY NEW WARES FOR SCHOOL FEEDING.
Amer School Board J 160 (1): 47-52. Jan 1973.
LB2831.A4
Equipment, School food service.
Extract: With an estimated four and a half million needy children still excluded from federal free lunch programs, it may strike you as crass to sit down in a leisurely manner and browse through a tidy array of new products and services for the school lunch field. Indeed, shouldn't all energies and

ideas be expended on behalf of getting those millions of mouths fed a hot meal at school? Of course. No one argues the point. But the homely fact remains that nearly $800 million is being spent each year by the nation's school boards for their respective school lunch programs. For those who are responsible for the spending and implementation that go with these programs, the word is passed along here and on the next few pages about what's new among products and services for school programs. All of the items reviewed in these pages for Journal readers represent developments that were demonstrably new in some form during 1972 or will be introduced in 1973.

1577-73
THE FREEZERS THAT STAY OUT IN THE COLD.
F D Stevens
Sch Lunch J 24 (4): 29-30. Apr 1970.
389.8 SCH6
Costs, Freezers, School lunch programs, Storage equipment.
Abstract: Outdoor freezers, from 150 to 540 cubic feet capacity, holding up to 450 cases of frozen food, can be located just outside the kitchen door, or butted against the kitchen to be entered from inside the building. The convenience and low cost to the school make them the equipment that most helps the small, rural school receiving bulk shipments of donated commodities.

1578-73
FUNCTIONAL MERCHANDISING WITH INFRARED WARMERS.
Food Serv 34 (12): 42-67. Dec 1972.
389.2538 F732
Food warmers, Guides, Serving equipment.
Abstract: Infrared warmers hold prepared foods at peak flavors and hot, safe temperatures (140 degrees F. plus) prior to serving, and present foods in a bright spot of light--good merchandising. The article discusses the electronic principle of infrared, different uses for the warmers, and the types of equipment available.

1579-73
GALLUP SURVEY - HAVE PATRONS ACCEPTED DISPOSABLES - ABSOLUTELY OR CONDITIONALLY?
Food Serv 32 (8): 13-15. Aug 1970.
389.2538 F732
Dinnerware, Disposables, Surveys, Utensils.
Abstract: Time and setting apparently have a lot to do with customer reaction to "disposables" or "single service ware." There is a lingering preference for permanent ware even in such situations as coffee breaks and snack occasions. At least half of the college-educated, upper income, professional and business groups accept disposable placemats and napkins, but prefer permanent ware for their food and drink. At least half of the same "demographic" groups preferlinen cloths and napkins on the table service scene. The college-educated and people from the Midwest are most cognizant of design and style developments. About one-fourth of those interviewed indicated that morale would be improved by real china, silver, and glassware service in a hospital.

1580-73
COOKING THE MODERN WAY WITH STAINLESS STEEL STEAM-JACKETED KETTLES. 2d ed.
Groen Division/Dover Corporation
Elk Grove Village, Ill. 94 p. illus. 1971.
TX657.K4G7 FEN
Advertising, Coffee, Color in foods, Cooking equipment (Large), Facilities planning and layout, Food preparation, Palatability ratings, Recipes, Specifications.
Abstract: This handbook, prepared by a cooking equipment manufacturer, is designed to assist managers, cooks, and workers in food production in restaurants, hospitals, schools, and other institutions. Its purpose is to review established food principles in the line of the newest knowledge of nutrition and modern cooking methods; to provide a better understanding of the uses of steam-jacketed kettles in the production of food of high quality, and to summarize time- and labor-saving methods in its production. The second edition follows the original format, however, newer up-to-date installation photos have been used, and copy has been revised to describe recent developments in equipment design and technological advances in the food service industry.

1581-73
HOT BEVERAGE SYSTEMS.
Fast Food 71 (3): 76,78,80. Mar 1972.
389.2538 F82
Chocolate and cocoa, Coffee, Equipment, Tea.
Abstract: Equipment for bulk brewing of coffee, as well as hot water system for instant coffee, cocoa, or tea.

1582-73
HOW ELECTRIC CONVECTION OVENS SPAN THE "RAW-TO-READY" SCALE.
Food Serv 32 (7): 28. Jul 1970.
389.2538 F732
Cooking equipment (Large), Ovens.
Abstract: The convection oven can process substantially more food in about 30 percent less space than a conventional deck oven. Heat absorption is intensified by forced air motion, reducing cooking time for most foods and lowering cooking temperatures by about 50 degrees F. for conventional foods of the same density. Oven details are described, and the major models on the market today are identified and pictured.

1583-73
HOW TO GET BETTER SERVICE FROM YOUR GAS BROILER.
Gas Consumers Service
Cooking for Profit 40 (244): 56. Apr 1971.
TX901.C6
Broilers (Equipment), Maintenance.
Abstract: Chart showing preventive maintenance of various parts of the gas broiler.

1584-73
HOW TO GET BETTER SERVICE FROM YOUR GAS FRYER.
Gas Consumers Service
Cooking for Profit 40 (242): 28-29. Feb 1971.
TX901.C6
Cooking equipment (Large), Maintenance, Repair.
Abstract: Chart illustrating regular and expert maintenance of gas cooking equipment.

1585-73
HOW TO GET BETTER SERVICE FROM YOUR GAS OVEN.
Gas Consumers Service
Cooking for Profit 40 (246): 50. June 1971.
TX901.C6
Commercial food service, Maintenance, Ovens.
Abstract: Chart showing monthly maintenance checks to be made on gas ovens.

1586-73
HOW TO GET BETTER SERVICE FROM YOUR GAS RANGE.
Gas Consumers Service
Cooking for Profit 40 (243): 54. Mar 1971.
TX901.C6
Equipment, Maintenance.
Abstract: Chart on preventive maintenance of gas ranges.

1587-73
HOW TO GET BETTER SERVICE FROM YOUR STEAMER.
Gas Consumers Service
Cooking for Profit 40 (247): 12. Jul 1971.
TX901.C6
Cooking equipment (Large), Maintenance, Steaming.
Abstract: Preventive maintenance of gas steamers.

1588-73
HOW TO GET MAXIMUM SERVICE FROM GAS APPLIANCES.
Cooking for Profit 40 (241): 46-48. Jan 1971.
TX901.C6
Cooking equipment (Large).
Abstract: Charts for programmed care and use of gas cooking appliances.

1589-73
HOW TO RELIEVE THE CHRONIC LABOR SHORTAGE WITH ELECTRIC STEAM COOKERS.
Food Serv 33 (4): 23-28. Apr 1971
389.2538 F732
Cooking equipment (Large), Guides, Steaming.
Abstract: Steam cookers--high-compression units, compartment models, special models (converting from steamers to boiling pan), and food fresheners--are reviewed. Attention is given to size, performance, food quality, and safety. The available models are pictured.

1590-73
HOW TO SET A TABLE/1972 FASHIONS.
L A Gorton
Cooking for Profit 40 (250): 37-40. Oct 1971.
TX901.C6
Commercial food service, Serving equipment, Serving tables, Table settings.
Abstract: Table service and fashions for attractive commercial dining rooms are illustrated, together with a standard glassware guide and ways to cut breakage.

1591-73
THE IMPERATIVE OF ADEQUATE WIRING - PART 2.
Food Serv 33 (3): 57-60. Mar 1971.
389.2538 F732
Building equipment, Electricity, Food service.
Abstract: This review of the requirements for any sucessful food service operation contains technical details on voltage, phase wiring, and connecting of equipment. Included are a glossary of electrical terms; a wiring capacity table, and schematic drawings of single-phase and three-phase wiring.

1592-73
THE IMPLEMENTATION OF A SIMPLIFIED INPLANT FOOD SERVICE SYSTEM.
Jack McCabe
Food Serv 34 (3): 16-22. Mar 1972.
389.2538 F732
Chicago, Convenience foods, Equipment, Facilities planning and layout, Food service, Food technology.
Abstract: This article tells how an industry consultant implemented a convenience food system in which two persons supply a wide range of menu items for up to 800 employees of a company in Chicago. The main problem of installation was the high cost of space which necessitated a compact, quality operation.

1593-73
AN IMPORTANT AID TO THE DISH MACHINE - THE ELECTRIC BOOSTER WATER HEATER.
Modern Schools pp. 10-11. Jan 1972.
LB3243.M6
Building equipment, Cleaning equipment, Dishwashing.
Abstract: A booster water heater boosts the temperature of the main water supply from the normal 140 degrees F. to the 180 degrees F. required by the U.S. Dept. of Health for the final sanitizing rinse of dishwashing machines used in school food service. Some examples of booster heaters are shown.

1594-73
THE PREPARATION KITCHEN.
Institutions Magazine/Volume Feeding Management
Chicago, Ill. 99 p. 1968.
TX656.I52 F&N
Equipment, Facilities planning and layout, Food preparation, quantity, Kitchens.
Abstract: This booklet provides suggestions for planning purchasing, and efficiently using and maintaining the facilities and equipment of a preparation kitchen. Recipes and cooking instructions are included, as well as equipment specifications and a list of equipment suppliers.

1595-73
THE NAUTICAL WAY: SPECIAL ATMOSPHERE/FOOD I.
Institutions Magazine/Volume Feeding Management
Chicago, Ill. 105 p. 1968.
TX747.I5 F&N
Commercial food service, Facilities planning and layout, Food preparation, quantity, Interior design, Merchandising, Recipes, Seafood.
Abstract: Seafood--how to purchase, store, prepare, and merchandise it--is the subject of this booklet. Seafood recipes are included, as well as suggestions on how to decorate the dining area of a seafood restaurant.

1596-73
SINGLE SERVICE SYSTEMS: EXCLUSIVE SURVEY SHOWING TRENDS AND ATTITUDES TOWARDS FOODSERVICE DISPOSABLE SYSTEMS AND PERMANENT WARE 1972.
Institutions Magazine/Volume Feeding Management
Chicago, Ill. unp. 1972.
TX656.I5 F&N
Attitudes, Dinnerware, Disposables, Surveys, Utensils.
Abstract: This volume reproduces the actual computer tabulation printouts for the 5th annual, exclusive foodservice disposables survey conducted by Institutions/VFM Magazine. It focuses on the products constituting a single service, disposables system. Foodservice executives' attitudes, awareness and opinions related to disposable items are included with a factual series related to use and non-use of specific products and related systems.

1597-73
INTERN RESEARCHES DISPOSABLE TRAYS.
Sch Foodserv J 26 (2): 37,39-41. Feb 1972.
389.8 SCH8
Costs, School food service, Trays, serving.
Abstract: Cost comparison between disposable and plastic compartmented trays in school food service.

1598-73
IS YOUR FRY KETTLE CAPACITY ADEQUATE?
Food Serv 34 (8): 13-19. Aug 1972.
389.2538 F732
Cooking equipment (Small), Cooking methods, Frying, deep fat, Guides.
Abstract: A variety of both floor and counter fry kettles offered by manufacturers are pictured and described. Capacities and production output vary; leading manufacturers usually rate their models in terms of pounds-per-hour of French fries from raw to finished state. On this basis, the average standard counter model processes 24 to 30 pounds per hour; heavy-duty counter models and standard floor models produce from 60 to 65 pounds per hour; and super models deliver 125 pounds an hour. Primary characteristics of electric fryers are reviewed.

1599-73
IS YOUR KITCHEN OBSOLETE?
F N Giampietro
Fast Food 71 (12): 50,52-54. Dec 1972.
389.2538 F82
Cooking equipment (Large), Food service industry, Kitchens, Steaming.
Abstract: Discussion of equipment for steam cooking in restaurants, fast food operations, and facets of food industry.

1600-73
IS YOUR KITCHEN OBSOLETE?
J Tenor
Fast Food 71 (3): 135,137-138,168. Mar 1972.
389.2538 F82
Cooking equipment (Large), Ovens.
Abstract: Questions to be considered before purchasing convection, microwave, or other ovens.

1601-73
IS YOUR KITCHEN OBSOLETE; HOLDING AND SERVING UNITS KEEP FOOD WHOLESOME AND TASTY.
F N Giampietro
Fast Food 72 (1): 30,32,102. Jan 1973.
389.2538 F82
Commercial food service, Equipment, Serving equipment.
Abstract: Large and small equipment for holding and serving food in restaurants.

1602-73
IS YOUR KITCHEN OBSOLETE?
Fast Food 71 (4): 102,105,108. Apr 1972.
389.2538 F82
Equipment, Food preparation.
Abstract: Deep fried food equipment.

1603-73
IS YOUR OVEN CAPACITY ADEQUATE?
Food Serv 34 (6): 16-20. June 1972.
389.2538 F732
Cooking equipment (Large), Cooking methods, Guides, Ovens.
Abstract: The electric convection oven can bake, brown, roast, reconstitute, defrost, and reheat. A standard-size model can process substantially more food in about 30 per cent less space than a conventional deck oven; two sections can be stacked to double capacity without using additional floor space. High-speed blowers continuously circulate heat across and around racked food in the cooking chamber: intensifying heat absorption, reducing cooking time for most foods, and lowering cooking temperatures by about 50 degrees F. for conventional foods of the same density. The fast penetration of heat is a particular advantage in preparing frozen convenience foods, and the convection oven is being used increasingly in fast, high-capacity production operations. It is providing tremendous savings in labor, time, space, and operating costs. Suggested times and temperatures for various foods and a list of manufacturers and various models are included.

1604-73
IT'S MULTIPURPOSE!
Modern Schools p. 7. Apr 1971.
LB3243.M6
Dining rooms, Facilities planning and layout, School food service.
Abstract: This page of photographs shows multi-purpose dining rooms that can be converted to gymnasiums, lecture rooms, or meeting rooms.

1605-73
KEY COMPONENT OF OPERATIONAL SUB-SYSTEM 5: STEAM PREPARATION EQUIPMENT.
Food Serv 34 (11): 22-26. Nov 1972.
389.2538 F732
Cooking equipment (Large), Cooking methods, Food service, Kitchens, Purchasing, Steaming.
Abstract: Steam preparation equipment reduces clean-up operations; retains color, aroma, and nutrients in foods; imparts heat rapidly with minimal temperature difference between the heat source and food; and is inexpensive to operate. The four basic types of steam equipment are: steam cookers (atmospheric, compartment, and high--compression); steam-jacketed kettles; steam food fresheners; and steam generators. Foods can be fully cooked for immediate service or partially prepared and refrigerated or frozen for later use. Vegetables, meats, cereals, eggs, fruits, pie filling and puddings, pasta, and even coffee are among the foods that can be prepared in steam cookers.

1606-73
FOOD SERVICE PLANNING; LAYOUT AND EQUIPMENT.
Lendal H Kotschevar, Margaret E Terrell
New York, John Wiley & Sons, Inc. 449 p. 1961.
TX945.K64 F&N
Cleaning equipment, Equipment, Facilities planning and layout, Food service, Purchasing, Refrigeration, Serving equipment, Utensils.
Abstract: This book calls attention to significant aspects of food service planning. Planning the physical layout of the facility includes receiving and storage areas, food processing areas, serving facilities, sanitary measures, and the office or management section. Planning facilities and equipment includes mechanical, cooking, serving, and storage equipment, auxilliary equipment, transportation equipment, and utensils and tableware.

1607-73
HOW TO SELECT AND CARE FOR SERVICEWARE, TEXTILES, CLEANING COMPOUNDS.
Lendal H Kotschevar
Chicago, Institutions Magazine/Volume Feeding Management 201 p. illus. 1969.
TX656.K6 F&N
Cleaning equipment, Dinnerware, Equipment, Purchasing, Serving equipment.
Abstract: This book is written to assist the average buyer in the institution in making the best purchasing decisions when selecting certain small but important capital items. Covered are textiles, serviceware and cleaning agents. The care of these items is also covered. To enable those individuals in the institution charged with the responsibility for purchase and care of these items to obtain essential information quickly and in the form needed, detail has been purposely omitted.

1608-73
PRINCIPLES OF KITCHEN LAYOUT PLANNING FOR FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Robert F Lukowski
Amherst, Mass. 12 p., illus. 1963.
TX655.M3 FEN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 8)
Facilities planning and layout, Food preparation and distribution systems, Food service management, Kitchens.
Extract: This publication considers some aspects of planning a kitchen layout. It is not a manual on how to design kitchens. It is a brief review emphasizing a few of the important principles of layout planning to be considered in either planning a new kitchen or the rearrangement of an existing kitchen for more effective use of men and materials.

1609-73
MICROWAVES: THE ULTIMATE MEANS FOR PROVIDING SHORT ORDER SERVICE AT FANTASTIC SPEEDS.
Food Serv 33 (8): 27-33. Aug 1972.
389.2538 F732
Convenience foods, Cooking equipment (Large), Food preparation, Microwave cooking, Ovens, Prepared foods.
Abstract: Reviewed here are the benefits of fast-serve cooking methods, along with tips on cookware and food preparation. Various manufacturers' models are pictured and described, and equipment details are given.

1610-73
MISCELLANEOUS SMALL EQUIPMENT (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 15 min. [n.d.].
TX656.95 FEN AV
Equipment, Maintenance, Management education, Utensils.
For use in Mastermatic projector.
Abstract: This filmstrip introduces essential utensils for food service and hotel workers. It emphasizes the importance of using the right tool for a particular job. The filmstrip is useful for management orientation programs.

1611-73
MODEL KITCHEN AT WAUSAUKEE.
Modern Schools pp. 10-11. Mar 1972.
LB3243.M6
Facilities planning and layout, Kitchens, School food service, Wisconsin.
Abstract: This article consists primarily of photographs of the new all-electric food service facilities at the elementary school in Wausaukee, Wisconsin.

1612-73
MODERN TILT TOWARD A COMPLETE COOKING CENTER.
Food Serv 33 (6): 16-18. June 1971.
389.2538 F732
Cooking equipment (Small), Cooking methods.
Abstract: The tilting skillet can be used for stewing, sauteeing, simmering, boiling, defrosting, grilling, roasting, and processing convenience foods. Of European origin, the skillet comes in various pan sizes. The overall design is generally the same: heavy-duty pan that swivels up to 90 degrees on a horizontal axis mounted on trunnions; the gear-tilt mechanism is operated by a hand wheel or crank. The pouring lip makes it easy to transfer liquid and semi-liquid foods into serving pans. The swingup cover is counter-balanced and can be maintained in the raised position. The control console consists of a thermostat dial and signal lights. Operating and cleaning directions are included in this article.

1613-73
MODULE HEATS 24 DIFFERENT TYPES FF, MEALS SEPARATELY, SIMULTANEOUSLY.
Tom Finnegan
Quick Frozen Foods 34 (10): 46-47, 100. May 1972.
389.8 Q4
Cooking equipment (Large), Food preparation, Frozen foods, Processed foods.
Abstract: This article describes a new module for heating 24 types of frozen foods at the same time. The system was designed for use in hospitals, airlines, and schools, because many different items can be heated simultaneously with one control setting. This cuts preparation time to a minimum.

1614-73
COMMERCIAL GAS FIRED AND ELECTRICALLY HEATED HOT WATER GENERATING EQUIPMENT: FOR FOOD SERVICE ESTABLISHMENTS USING DISHWASHING MACHINES.
National Sanitation Foundation
Ann Arbor, Mich. 39 p. illus. 1960.
TX657.D6N32 FEN (National Sanitation Foundation. Standard no. 5)
Dishwashing, Equipment standards, Facilities planning and layout, Sanitation.
Extract: This Standard covers the public health and sanitation requirements for commercial hot water generating equipment heated by electricity, or gas. The equipment includes recirculation lines; connections; instantaneous, automatic storage, and circulating tank water heating systems. The objective is to present a minimum sanitation standard for water heating equipment which, if properly sized, installed, and operated, will provide the required quantities of hot water at temperatures necessary for washing and sanitizing eating and drinking utensils and for other requirements of eating and drinking establishments using dishwashing machines.

1615-73
COMMERCIAL POWERED FOOD PREPARATION EQUIPMENT.
National Sanitation Foundation
Ann Arbor, Mich. 29 p. illus. 1965.
TX656.N32 FEN (National Sanitation Foundation. Standard no. 8)
Equipment standards, Facilities planning and layout, Food preparation, Sanitation.
With revisions.
Extract: This standard covers the sanitation requirements for new, power operated commercial food preparation equipment. It applies to such units as mixers, peelers, grinders, slicers, tenderizers, meat saws, and similar equipment not now covered by other existing National Sanitation Foundation standards or criteria, together with attachments and/or accessories. This standard shall not include hand operated food preparation equipment.

1616-73
AUTOMATIC ICE MAKING EQUIPMENT.
National Sanitation Foundation
Ann Arbor, Mich. 23 p. 1964.
TX498.N3 FEN (National Sanitation Foundation. Standard no. 12)
Equipment standards, Facilities planning and layout, Ice making equipment, Sanitation.
Extract: This standard covers the sanitation requirements for new commercial automatic ice making equipment. It is intended to cover equipment and devices used in the manufacture and processing of ice for human consumption, and such other attached appurtenances as are used in the storage, dispensing and handling of ice in connection with such equipment. This standard is not intended to cover block ice manufacturing plants.

1617-73
MANUAL FOOD AND BEVERAGE DISPENSING EQUIPMENT.
National Sanitation Foundation
Ann Arbor, Mich. 27 p. 1966.
TP635.N32 FEN (National Sanitation Foundation. Standard no. 18)
Beverages, Equipment standards, Facilities planning and layout, Sanitation, Serving equipment.
Extract: This standard covers the sanitation requirements for new equipment and/or devices which dispenses food or beverages either in bulk or portions, but not including vending machines or bulk milk dispensing equipment. It includes the basic principles of design, construction and performance as are necessary to achieve easy cleanability, food protection and freedom from harborages.

1618-73
COMMERCIAL BULK MILK DISPENSING EQUIPMENT AND APPURTENANCES.
National Sanitation Foundation
Ann Arbor, Mich. 20 p. 1966.
TX657.N5N3 FEN (National Sanitation Foundation. Standard no. 20)
Equipment standards, Facilities planning and layout, Milk, Sanitation, Serving equipment.
Extract: This standard covers the public health and sanitation requirements for commercial bulk milk or milk product dispensers and related appurtenances, but not including the milk or milk product container. The objective of this standard is to establish a minimum standard for bulk milk dispensers which, when properly installed and operated, will maintain and dispense milk and milk products in a sanitary manner.

1619-73
VENDING MACHINES FOR FOOD AND BEVERAGES.
National Sanitation Foundation
Ann Arbor, Mich. 33 p. 1968.
TJ1560.N3 FEN (National Sanitation Foundation. Standard no. 25)
Equipment standards, Sanitation, Serving equipment, Vending machines.
With revisions.
Extract: This standard covers new equipment commonly known to the trade as "food and beverage vending machines". It includes the basic principles of design, construction and performance as is necessary to achieve easy cleanability, food protection and freedom from harborage.

1620-73
POT, PAN AND UTENSIL COMMERCIAL SPRAY TYPE WASHING MACHINES.
National Sanitation Foundation
Ann Arbor, Mich. 26 p. 1970.
TX657.D6N322 FEN (National Sanitation Foundation. Standard no. 26)
Dishwashing, Facilities planning and layout, Sanitation.
Extract: This standard covers the public health and sanitation requirements for new commercial spray type pot, pan and utensil washing machines. The objective is to present a minimum standard for machines which, if properly installed and operated, will render pots, pans and utensils free of visible soil, wash water and detergent; leaving them clean, sanitized and reasonably dry.

**1621-73**
DETERGENT AND CHEMICAL FEEDERS FOR COMMERCIAL SPRAY TYPE DISHWASHING MACHINES.
National Sanitation Foundation
Ann Arbor, Mich. 18 p. 1969.
TX657.D6N323 FGN (National Sanitation Foundation. Standard no. 29)
Dishwashing, Equipment standards, Facilities planning and layout, Sanitation.
Extract: This standard covers detergent feeders, drying agent injectors and similar devices intended to automatically maintain the concentration of additives in the prewash, or wash, or pumped rinse or final rinse waters of commercial spray type dishwashing machines.

**1622-73**
COMMERCIAL COOKING EQUIPMENT EXHAUST SYSTEMS.
National Sanitation Foundation
Ann Arbor, Mich. 19 p. 1970.
TX657.E9N3 FGN (National Sanitation Foundation. Standard no. 33)
Cooking equipment (Large), Equipment standards, Facilities planning and layout, Sanitation, Ventilation.
Extract: This standard covers the sanitation and ventilation performance requirements for commercial hoods and other devices designed and intended to provide local exhaust ventilation for commercial cooking equipment. This equipment includes hoods, special slot and vent units, plenum chambers, filters, built-in lighting equipment and all elements of the local exhaust ventilation system up to the point of connection with the exhaust duct system. The standard also provides basic formulas as a guide in designing the ventilating units and the systems to which they are connected from the standpoint of ventilation performance. It also includes criteria for filters and other devices for eliminating grease and other substances from the exhausted air before it reaches the duct system.

**1623-73**
LAMINATED PLASTICS FOR SURFACING FOOD SERVICE EQUIPMENT.
National Sanitation Foundation
Ann Arbor, Mich. unp. illus. 1973.
TP1183.L3N3 FGN (National Sanitation Foundation. Standard no. 35)
Equipment standards, Facilities planning and layout, Plastics, Sanitation.
Extract: This standard covers the public health and sanitation requirements relating to the design and fabrication of laminated plastics (high and low pressure) intended for use as food, splash and non-food contact surfaces of food service equipment.

**1624-73**
DINNERWARE.
National Sanitation Foundation
Ann Arbor, Mich. 16 p. 1970.
TP877.N3 FGN (National Sanitation Foundation. Standard no. 36)
Dinnerware, Equipment standards, Sanitation.
Extract: This standard covers new dinnerware intended for use in food service establishments. It includes plates, bowls, saucers, cups and similar items, regardless of size or configuration. It sets forth basic requirements of cleanability, durability, shape and contour.

**1625-73**
AIR CURTAINS FOR ENTRANCEWAYS IN FOOD ESTABLISHMENTS.
National Sanitation Foundation
Ann Arbor, Mich. 13 p. 1970.
TH7683.A25N3 FGN (National Sanitation Foundation. Standard no. 37)
Equipment standards, Facilities planning and layout, Facility requirements, Sanitation, Ventilation.
Extract: This standard covers the sanitation and performance requirements for new air curtains for entranceways in food establishments. It shall apply to those air curtains intended for use on service entries, customer entries, service windows, cooler and cold storage entries, and such other entries as may be encountered in a food establishment. The housing, air moving equipment, air direction regulating devices and all other appurtenances to the air curtain are included as a part of the air curtain. The basic intended purpose of an air curtain is to prevent flying insects from passing through an opening. An air curtain is not intended to exclude cats, dogs or other animals, nor to serve as a replacement for a security door. Other uses of an air curtain include retention of cold or cooled air and containment of odors.

**1626-73**
SPECIAL EQUIPMENT AND/OR DEVICES: BASIC CRITERIA NUMBER 2.
National Sanitation Foundation
Ann Arbor, Mich. 32 p. illus. 1965.
TX656.N322 FGN (National Sanitation Foundation. Basic criteria no. 2)
Equipment standards, Evaluation, Facilities planning and layout, Sanitation.
With amendments.
Extract: These basic criteria cover the sanitation requirements for equipment and/or devices used in the storage, preparation, or handling of foods and beverages. All applicable provisions contained herein and such additional specific requirements or exceptions as might be needed for proper appraisal shall constitute criteria for evaluation of devices or items of equipment for which individual standards cannot practically be developed.

**1627-73**
FOOD SERVICE EQUIPMENT AND APPURTENANCES.
National Sanitation Foundation
Ann Arbor, Mich. 55 p. illus. 1965.
TX656.N3 FGN (National Sanitation Foundation. Standard no. 2)
Equipment standards, Facilities planning and layout, Sanitation, Serving equipment, Storage equipment.
With "descriptive details for the guidance of technical and supervisory personnel" (23 p.).
Extract: This Standard covers equipment commonly known to the trade as "fabricated food service equipment". It includes kitchen, bakery, pantry and cafeteria units and other food handling and processing equipment, such as tables of all kinds and their component parts, counters, shelves, sinks and hoods. It includes the basic principles of design, construction, and performance as is necessary to achieve easy cleanability, food protection, and freedom from harborages which are applicable to equipment commonly known as fabricated food service equipment and their component parts or appurtenances.

**1628-73**
DISPENSING FREEZERS INCLUDING RECOMMENDATIONS FOR INSTALLATION.
National Sanitation Foundation
Ann Arbor, Mich. 32 p. illus. 1970.
TP495.N3 FGN (National Sanitation Foundation. Standard no. 6)
Equipment standards, Facilities planning and layout, Freezers, Frozen desserts, Sanitation.
Revised.
Extract: This standard shall apply to the design, material and construction of dispensing freezers which by batch or continuous feed operation, process and dispense soft ice cream, ice milk, malts, custards and similar frozen dairy products directly into consumer used containers, and which products are not intended to be further processed in cold storage rooms, cabinets, tunnels or boxes for the purpose of rendering the products in a more solid state.

**1629-73**
COMMERCIAL COOKING AND HOT FOOD STORAGE EQUIPMENT.
National Sanitation Foundation
Ann Arbor, Mich. 35 p. 1970.
TX657.C7N3 FGN (National Sanitation Foundation. Standard no. 4)
Cooking equipment (Large), Cooking equipment (Small), Equipment standards, Facilities planning and layout, Sanitation.
With revisions.
Extract: This Standard covers the sanitation requirements for new commercial cooking and hot food storage equipment. It applies to such units as ranges, ovens, deep fat fryers, fat filters, griddles, broilers, steam and pressure cookers, steam jacketed kettles, toasters, rotisseries, hot beverage makers and their component waterheating equipment, counter appliances, and all other commercial hot food and beverage holding equipment and food warming equipment.

**1630-73**
COMMERCIAL SPRAY-TYPE DISHWASHING MACHINES.
National Sanitation Foundation
Ann Arbor, Mich. 57 p. illus. 1965.
TX657.D6N3 FGN (National Sanitation Foundation. Standard no. 3)
Dishwashing, Equipment standards, Facilities planning and layout, Sanitation.
With revisions.
Extract: This Standard covers the public health and sanitation requirements for new commercial dishwashing machines of the spray-type. The objective is to present a minimum standard for machines which, if properly installed and operated, will render eating and drinking utensils free of visible soil, wash water and detergent; leaving them clean, sanitized and reasonably dry.

**1631-73**
SODA FOUNTAIN AND LUNCHEONETTE EQUIPMENT.
National Sanitation Foundation
Ann Arbor, Mich. 75 p. 1969.
TP635.N3 FGN (National Sanitation Foundation. Standard no. 1)
Equipment standards, Facilities planning and layout, History, Sanitation, Soda fountains.
Revised.
Extract: This Standard covers equipment commonly known to the trade as soda fountain and luncheonette equipment. It includes creamers and bobtails, cafeteria units, hot and cold food units, and other food handling and processing equipment, such as tables of all kinds and their component parts, counters, shelves, sinks and hoods. It includes the basic principles of design, construction and performance as is necessary to achieve easy cleanability, food protection and freedom from harborages which are applicable to equipment commonly known as soda fountain and luncheonette equipment and their component parts or appurtenances.

1632-73
FOOD SERVICE REFRIGERATORS AND FOOD SERVICE STORAGE FREEZERS.
National Sanitation Foundations
Ann Arbor, Mich. 29 p. illus. 1966.
TP493.N3 F&N (National Sanitation Foundation. Standard no. 7)
Equipment standards, Facilities planning and layout, Freezers, Refrigerators, Sanitation, Storage equipment.
With revisions.
Extract: This standard covers the sanitation and performance requirements for new food service refrigerators and food service storage freezers of the type generally used in the food service industry. It is intended to cover cabinets operating in the freezing, above freezing, or below freezing temperature ranges, and designed for the storage and/or display of varieties of food products. It applies to reach-in-refrigerators and reach-in frozen food cabinets; walk-in refrigerators and walk-in frozen food cabinets; undercounter refrigerators and undercounter frozen food storage cabinets; and open and closed refrigerators. This publication also includes a section on recommended installation procedures and practices.

1633-73
A NEW CONCEPT IN COMPACTS: ALL-ELECTRIC MINI FACILITY.
Food Serv 33 (4): 53-55. Apr 1971.
389.2538 F732
Commercial food service, Facilities planning and layout, Food service, Kitchens.
Abstract: The "Dine-A-Mite" all electric fast-food facility is the first of a series of prototype systems designed for this magazine by Frank W. Stambaugh. The facility is designed for maximum service in minimum space, with appreciably lower investment costs than conventional-size fast-food operations.

1634-73
NEW DIMENSIONS IN ALUMINUM DISPOSABLES.
L McKean
Cooking for Profit 40 (247): 38-43. Jul 1971.
TX901.C6
Cooking methods, Foil wrappings, Food service industry, Insert pans, Serving equipment, Steam tables, Storage equipment.
Abstract: Many types of aluminum disposable containers and foil wrappings, together with use, are discussed.

1635-73
NEW DIMENSIONS IN MICROWAVE COOKERY.
R Dieffenderfer
Forecast Home Econ 18 (5): F14-F15,F34, F36-F37. Jan 1973.
321.8 H752
Cooking equipment (Large), Microwave cooking, Ovens.
Abstract: Power supply, mechanics, cookery, market, and selection of appropriate microwave ovens are discussed.

1636-73
NEW ELECTRIC KITCHEN SYSTEMS ADDED TO 1970 LAURELS ROSTER.
Food Serv 32 (8): 18, 42-43. Aug 1970.
389.2538 F732
Food service, Kitchens, School food service, School lunch programs.
Abstract: This article describes, in words and pictures, 3 award-winning kitchens in 3 different types of food service operations - an industrial plant, a hotel, and a high school.

163[illegible]-73
NEW KITCHEN SOPHISTICATION WITH ELECTRIC STEAM COOKERS.
Food Serv 33 (3): 20-24. Mar 1971.
389.2538 F732
Cooking equipment (Large), Food preparation, Kitchens, Steaming.
Abstract: Whether used for prime cooking, reheating, or reconstituting, the modern electric steamer is a high-efficiency item with minimal labor input. Steam is clean, doesn't burn food on pans, is amazingly speedy, and produces top quality results. Three basic types of cookers are in use: high-compression, compartment, and atmospheric. Features of each are described and operating and cleaning guides given.

1638-73
NEW LOOK AT OLD ORCHARD.
A Grashoff
Sch Lunch J 24 (2): 20-23. Feb 1973.
389.8 SCH6
Food service, School lunch programs, Type A lunch.
Abstract: A conveyor system of food service at Old Orchard junior high serves 30 people per minute.

1639-73
SCHOOL LUNCH ROOMS: THEIR PLANNING AND EQUIPMENT.
New Mexico, Dept. of Education
Santa Fe, N.M. 28 p. [n.d.].
TX655.N6 F&N
Construction (Process), Dishwashing, Equipment, serving, Facilities planning and layout, Kitchens, School food service, Storage.
Abstract: This publication is intended as a guide for planning and equipping new lunchrooms or for remodeling existing facilities. It covers the various factors to be considered in planning each of the different areas of the lunchroom, and emphasizes the importance of allowing for future expansion.

1640-73
NEW MODELS 1971 - COFFEE BREWERS, SERVING EQUIPMENT, TOASTERS.
Food Serv 33 (2): 16-21, 41. Feb 1971.
389.2538 F732
Equipment, Guides, New products.
Abstract: This picture catalog of 1971 electric food service equipment includes coffee brewers, serving equipment, toasters, ovens, microwave ovens, steam cookers, dishwashers, booster water heaters, preparation equipment, mobile equipment, and dispensers.

1641-73
NEW MODELS 1971 - FRY KETTLES & FILTERS.
Food Serv 33(1): 34-36. Jan 1971.
389.2538 F732
Cooking equipment (Large), Equipment, Ovens.
Abstract: This is a list (with photographs) describing new models of kitchen equipment, their capacity, and where they are manufactured.

1642-73
NEW SEATING PATTERNS ADD VISUAL VARIETY.
Sch Foodserv J 26 (6): 44-46. June 1972.
389.8 SCH6
Behavior, Cafeterias, School food service.
Abstract: Taking the institutionalization out of school cafeterias by varying the floor plans; several interesting plans are illustrated. Behavior is effected by the appearance of the cafeterias.

1643-73
INSTRUCTOR'S GUIDE FOR PRESENTING EQUIPMENT USE AND CARE.
North Carolina, Dept. of Public Instruction
Raleigh, N.C. 397 p. 1967.
TX656.N6 F&N
Dishwashing, Equipment, Food service training, Refrigeration, Safety, Sanitation, School food service, Work simplification.
Extract: This is the third in a series of basic course outlines for use in training school food service personnel on a uniform, state-wide basis. This course is designed to give complete instructions in the efficient use and care of a majority of equipment found in most school food service operations.

1644-73
FACILITIES GUIDE: TAR HEEL SCHOOL FOOD SERVICE.
North Carolina, Dept. of Public Instruction
Raleigh, N.C. 44 p. [n.d.].
TX655.N6 F&N
Equipment, Facilities planning and layout, Food service training, School food service, Specifications.
Abstract: This guide was developed to help school food service directors, architects, and others, by suggesting some rather specific standards for food service facilities. It was intended to serve as a nucleus for the development of common standards.

1645-73
NOW THE TREND IS TO WASTE COMPACTORS.
Food Serv 33 (4): 57-61. Apr 1971.
389.2538 F732
Equipment, Guides, Sanitation, Waste disposal.
Abstract: Modern compaction systems have taken a step toward solving the problems of trash reduction and materials recycling. At present, there are more than a dozen makes on the market--with model sizes and capacities designed for use in large institutions. The compactor is usually situated at the loading dock and consists of a charge box with a hopper opening and a hydraulically operated ram; power is supplied by electric motors in standard voltages. Compression ratios range from 4-to-1 to 8-to-1, but actual reduction depends on the type and density of the waste being handled. A number of models are designed for sanitary handling of high-liquid content materials and can be used for mixed food waste. Included are photographs of the compactors and a directory of compactor and crusher manufacturers (including the scope of each line).

1646-73
ONE KITCHEN SERVES TWO SCHOOLS.
Modern Schools p. 15. Jan 1972.
LB3243.M6
Facilities planning and layout, Food delivery systems, Kitchens, School food service.
Abstract: A new all-electric 5,000 square foot kitchen serves 300 students in the elementary school where it is located and 70 students in a nearby school. The schools are in Lagonda, Pennsylvania.

1647-73
OUR EVOLVING TECHNOLOGY.
Food Serv 34 (1): 16-22. Jan 1972.
389.2538 F732
Cooking equipment (Large), Cooking methods, Equipment, Facilities planning and layout, Frying, deep fat, Grilling, Microwave cooking, Ovens.
Abstract: This article describes new advances made in food service equipment--new electrical applications, microwave and infra-red technology, second-generation convection ovens, roll-in racks, and waste compactors. Examples of equipment are pictured and described, and manufacturers are listed.

1648-73
SCIENCE FUNDAMENTALS: A BACKGROUND FOR HOUSEHOLD EQUIPMENT.
Louise J Peet
Ames, Iowa, the Iowa State University Press 132 p. 1972.
TX149.P43 F64
Building equipment, Chemistry, Cleaning equipment, Equipment, Home economics, Physics.
Abstract: Information on household equipment is based largely on a fundamental knowledge of chemistry and physics. This textbook presents such information in simplified, non-technical terms. Chapters include material on (1) the structure of matter, (2) materials used in household equipment, (3) laundry aids, (4) basic mechanics, (5) heat production and transmission, (6) electricity, (7) light, (8) gas, (9) household electronics, and (10) pollutants.

1649-73
HOUSEHOLD EQUIPMENT. 6th ed.
Louise J Peet
New York, John Wiley & Sons 540 p. 1970.
TX298.P4 F64
Cleaning equipment, Cooking equipment (Small), Equipment, Equipment storage, Maintenance, Purchasing, Utensils.
Abstract: This sixth edition contains a new introductory chapter on the increased use of household appliances and the attendant growth of the equipment industry. The homemaker learns about the reliability of manufacturer and dealer, the availability of servicing, guarantees and what they stand for, and the relative cost of buying on time and paying cash. Illustrations of the Approval Seals for gas and electric appliances are shown and their worth evaluated. There is a section on household electronics, including solid state controls, and a chapter on heat principles has been added for the first time. Personal care appliances have appeared on the market in increasing numbers, and varieties. A separate chapter discusses their uses and advantages. New features of equipment and new information on appliances used in the kitchen and laundry have been included. Most of the illustrations are also new.

1650-73
PHILADELPHIA HOT LUNCH PROGRAM: A MODEL FOR LOW-BUDGET SCHOOLS.
Modern Schools p. 12. May 1972.
LB3243.M6
Canned foods, Ovens, School lunch programs, Type A lunch.
Abstract: The Philadelphia Catholic schools have developed a lunch program that makes hot, type A, lunches possible in schools without kitchen facilities. The program utilizes a line of canned entrees and an electric oven-dispenser.

1651-73
PREPARATION-PROCESSING - PART 2.
Evelyn Evans
Food Serv 35 (4): 19-24, 71-73. Apr 1973.
389.2538 F732
Cooking equipment (Large), Facilities planning and layout, Food preparation, quantity, Guides, Ovens.
Abstract: This guide focuses on microwave ovens, electric convection ovens, electric fry kettles, electric pressure fryers, electric griddles, electric tilting fryers, electric broilers, electric ranges, electric toasters, and electric coffee makers. Each piece of equipment is described and its place in the overall food preparation scheme is outlined.

1652-73
A PROFESSIONAL'S TOUR GUIDE: BIG MAC'S FOODSERVICE.
J R Myers
Cooking for Profit 40 (245): 28-34,36,38,40-42,74. May 1971.
TX901.C6
Banquets, Commercial food service, Equipment, Kitchens, Restaurants.
Abstract: Description and floor plans for Big Mac kitchens and restaurants, including banquet halls.

1653-73
PROFILE PLAN OF A FOOD SERVICE OPERATING SYSTEM FOR THE 70'S: PART 3.
Food Serv 33 (5): 65-68. May 1971.
389.2538 F732
Equipment, Facilities planning and layout, Facility requirements, Food service.
Abstract: Starting at the back door with the receiving dock, this plan takes into consideration the following: storage, fabrication and pre-preparation, food assembly and service, and dish and pot washing. Emphasis is on electrical equipment, convenience, and easy maintenance.

1654-73
PUT IT ON "WHEELS" FOR CONVENIENCE AND FLEXIBILITY.
Modern Schools pp. 10-12. Apr 1972.
LB3243.M6
Equipment, Facilities planning and layout, School food service.
Abstract: Mobile or "wheeled" food service equipment has three major advantages: space--the mobile equipment can be wheeled into position and after it has been used, it can be moved out of the line of traffic; dual use---on wheels many pieces of equipment can be moved from one kitchen area to another for maximum use and convenience; and convenience--carts, racks, work tables and dish dispensers save time and labor through the convenience of loading them in one area and moving them to point-of-use areas.

1655-73
QUALITY FOOD SERVICE MUST BRIDGE THE TEMPERATURE GAP BETWEEN COOKING AND SERVING.
Food Serv 33 (12): 13-15. Dec 1971.
389.2538 F732
Guides, Serving equipment.
Abstract: Electric hot food holding equipment maintains cooked foods at desirable serving temperatures and inhibit the growth of bacteria. Sketches of various models, an operating guide, tips on cleaning care, a description of infra-red models, and a table of suggested temperature and moisture settings are included in this manual.

1656-73
RECONSTITUTING OVENS: FOR FOODS AT THE TOP OF THE "RAW-TO-READY" SCALE.
Food Serv 32 (11): 49-51. Nov 1970.
389.2538 F732
Cooking equipment (Large), Equipment, Frozen foods, Ovens.
Abstract: This equipment procurement guide for infra-red or quartz-plate ovens describes the five makes and models on the market. Details, such as dimensions, electrical data, and capacity, are included, along with sketches. The ovens were designed to heat frozen or refrigerated foods to optimal serving temperatures very rapidly and with exceptional quality control in the heating process. They can also be used for many conventional cooking procedures.

1657-73
REFRIGERATION, THE 24-HOUR-A-DAY WORKHORSE.
Cooking for Profit 42 (267): 26,30,32,50. Mar 1973.
TX901.C6
Commercial food service, Food service industry, Freezers, Refrigeration, Storage equipment.
Abstract: What to look for when buying refrigeration and freezer equipment, who makes it, and how to care for it.

1658-73
ROLE OF A UNIQUE PRODUCT SAFETY TESTING ORGANIZATION.
Food Serv 33 (11): 49-51. Nov 1971.
389.2538 F732
Electricity, Equipment, Facilities planning and layout, Food service, Merchandise information, Safety.
Abstract: This article describes the work of Underwriters' Laboratories in testing the reliability and quality of electrical equipment, especially equipment used by food service operations. Although Underwriters' Laboratories is a service and makes no profit, manufacturers of electrical devices willingly bear the costs of the scrupulous testing procedures in order to earn the coveted UL seal on their products.

1659-73
THE ROLE OF RANGE HOODS IN MAINTAINING RESIDENTIAL AIR QUALITY.
P J Annis, J C Annis
J Home Econ 63 (4): 271-276. Apr 1971.
321.8 J82
Air contaminants, Home management, Stove hoods.
Abstract: Cooking is a major source of air contaminants in the home. Types of cooking-generated contaminants and function of vented and recirculating range hoods are described and evaluated.

1660-73
SCHOOL BUILDING DESIGN MEETS EDUCATIONAL PHILOSOPHY IN BOYERTOWN.
Modern Schools p. 10. May 1972.
LB3243.M6
Elementary schools, Facilities planning and layout, Kitchens, School food service.
Abstract: The new elementary school in Boyertown, Pennsylvania, is all-electric and includes a large kitchen with a lineup of electric cooking equipment sufficient to prepare 700 type A lunches a day.

1661-73
SECOND-GENERATION RECONSTITUTION SYSTEMS.
G E Livingston, Charlotte M Chang
Cornell Hotel And Restaurant Admin Quarterly 13 (1): 57-64. May 1972.
TX901.C67
Cooking equipment (Large), Equipment, Food technology, Frozen foods.
Extract: There has been a proliferation of different types of heating equipment utilizing various means of energy transfer, basically involving conduction, convection, radiation and moist heating. Technological improvements have been made which truly warrant the term "second-generation reconstitution systems" being applied collectively to a number of the units now in existence. This is not to suggest that this second-generation equipment necessarily responds in an optimal fashion to all existing equipment needs. This article briefly reviews some of these equipment needs, along with the limitation of the first-generation equipment. It also examines more fully the capabilities of the second-generation equipment and suggests some useful directions to be taken in the design of the third-generation equipment.

1662-73
SELF-SERVICE JUICE DISPENSERS EVALUATED: FROZEN JUICES MOST ECONOMICAL, EFFICIENT.
Quick Frozen Foods 33 (10): 78-79. May 1971.

389.8 S4
Food preparation, Frozen foods, Juices, Packaging.
Abstract: Results of a California school test have shown that frozen orange juice concentrate in dispensers is less costly than in individual containers. Labor expenses for dispenser juice preparation is lower than for bulk preparation. An eight-week study outlines how to use the dispenser machines.

1663-73
A SIMPLIFIED SYSTEMS APPROACH TO MULTI-UNIT DESIGN.
Bruce Smith
Food Serv 34 (10): 31-54. Oct 1972.
389.2538 F732
Commercial food service, Facilities planning and layout, Interior design, Merchandising, Restaurants.
Abstract: The O'Hare International Tower Hotel, cheek by jowl with the airport of the same name in Chicago, features five eating places: French, English, Balkan, Swiss, and American. Each restaurant has a coordinated design concept encompassing the furnishings, utensils, dishes, menus, waiters, and waitresses. The layout of each facility is shown, with operational data and sketches of the interior and of the costumes worn by by the personnel.

1664-73
HOSPITAL STUDY OF PATIENT FEEDING ON SINGLE SERVICE.
Single Service Institute
New York, N.Y. 15 p. 1972.
RA975.5.D5S5 FGN
Cost effectiveness, Dinnerware, Hospital food service, Serving equipment.
Abstract: The City Hospital Center at Elmhurst, Queens, N. Y., in cooperation with the Single Service Institute, undertook a month-long test comparing the costs of operating a patient kitchen with disposable plates, cups, and dishes and with conventional chinaware. Results of the study indicated that a definite savings could be realized if disposable single service products were introduced full time.

1665-73
SINGLE SERVICE WARE AND TODAY'S CONSUMER.
Food Serv 34 (11): 43-50, 76-77. Nov 1972.
389.2538 F732
Cost effectiveness, Disposables, Equipment, Packaging, Purchasing, Utensils.
Abstract: Consumer acceptance of disposable ware is reviewed. A two-page table lists the manufacturers of single service ware and the items available from each, including containers for beverages, entrees, soup, salads, desserts, snacks, and carry-out service, and miscellaneous disposables, such as trays, tray covers, flatware, drinking straws, lids, napkins, place mats and table cloths, packaging materials, and cooking containers.

1666-73
SINGLE SERVICE: FACTS, NOT TALK.
Institutions Feeding 72 (5): 41-42. Mar 1, 1973.
TX820.I5
Disposables, Food service, Surveys, Utensils.
Abstract: This article presents facts on the use of single service ware by food service establishments as revealed by a survey of food service managers. These facts indicate that (1) use of single service items is growing, (2) single service ware is being used for all kinds of meal service, not just carry-out items, (3) tableware is only one small part of the single service market, (4) single service ware is no more costly than permanent, reusable ware, and (5) technology is solving many of the problems connected with disposal of single service items.

1667-73
SINGLE SERVICE: THE CREATIVE PLUS.
Institutions Feeding 72 (5): 43-50. Mar 1, 1973.
TX820.I5
Disposables, Food service, Merchandising, Utensils.
Abstract: These pages contain illustrations of single service table settings, showing food service managers that single service ware can be beautiful. The photographs and descriptions provide ideas for merchandising and for combining single service with multi-service ware.

1668-73
SIX SOLUTIONS TO WARE HANDLING.
Eldor A Kluge
Institutions Feeding 72 (8): 94-95. Apr 15, 1973.
TX820.I5
Dishwashers, Dishwashing, Equipment, Facilities planning and layout, Food service, Work simplification.
Abstract: This article presents six blueprints showing Scrap and Stack warewashing systems for three types of operations: (1) an operation using permanent ware that requires a 90-minute scrapping period, (2) an operation using both permanent and disposable ware with facilities for washing only trays and silverware, and (3) warewashing operation adapted to a dietary department. The Scrap and Stack system is "the result of the proper amalgam of equipment and labor utilization.".

1669-73
SIZE UP THE MODERN ELECTRIC GRIDDLES.
Food Serv 33 (5): 12-13. May 1971.
389.2538 F732
Cooking equipment (Large), Equipment, Kitchens.
Abstract: Instant temperature recovery and quality performance are critical in griddling. The secret of today's griddle is the high power input to scientifically arranged heating elements that are clamped to the underside of the griddle plate. Uniform heat is masterminded by automatic thermostatic controls that measure the temperature preset on the dail (most models have a range of 200 to 450 degrees F.). Griddle sizes range from 18 to 72 inches, and most major manufacturers offer two or three lines with different capacities and performance. A directory of electric griddle manufacturers is included, along with sketches of various models.

1670-73
SPACE NEEDED FOR STORING AND COOLING COMMONLY USED FOODS.
L A K Frolich
Sch Lunch J 25 (1): 40, 42, 44. Jan 1971.
389.8 SCH6
Foods, Refrigeration, School food service, Storage equipment.
Abstract: Charts of commonly used foods in school lunches indicating size of space needed for each: frozen foods, perishable foods.

1671-73
SPECIAL FOODS & EQUIPMENT FOR THE FOOD SERVICE INDUSTRY.
Edward L Perkins, William S Jr Penn
Food Technol 26 (9): 30, 31. Sept 1972.
389.8 F7398
Convenience foods, Cooking equipment (Large), Food packaging, Food service industry, Microwave cooking, Prepackaged portioning, Systems analysis.
Abstract: In the dynamic food service industry, there are certain basic trends that will have significant effects on future markets for equipment and on the special foods that will be increasingly utilized. In broad terms, the food service industry will become capital intensive--the normal response by industry to rapidly increasing labor costs and shortages of specially skilled craftsmen. This industrial revolution has been quite late in reaching the food service industry, but it is now well under way. Within the next few years, resultant changes will spread through the industry. Certain of the problems inherent in this growth industry, that will open opportunities for technological innovations, are discussed.

1672-73
SUB-SYSTEM 2: THE STATUS OF STORAGE.
Evelyn Evans
Food Serv 35 (1): 14-22, 59-61. Jan 1973.
389.2538 F732
Convenience foods, Facilities planning and layout, Food service, Storage equipment.
Abstract: Conversion to convenience food systems requires an analysis of existing storage facilities. To determine the types and capacities of storage equipment needed, the storage requirements of the products to be used must be evaluated. The type of operation--school lunch, hospital feeding, commercial restaurant--is another important consideration. Regarding dry storage space, it is important to determine whether a permanent or single-service ware system will be used. A guide to the various types of storage equipment is included, and the efficiency of refrigeration equipment is analyzed. The storage "sub-system" should be integrated with the other basic sub-systems to produce an orderly work flow (a chart shows the relationship of the eight sub-systems); the importance of careful planning and placement of the storage area is indicated by this systems work flow.

1673-73
A SYSTEMS APPROACH TO WAREWASHING EQUIPMENT.
Food Serv 34 (9): 46-48. Sept 1972.
389.2538 F732
Cost effectiveness, Dishwashers, Dishwashing, Equipment, Purchasing, Sanitation.
Abstract: There are five basic models of warewashing machine: counter and undercounter, free-standing (roll or hood type), door type, rack conveyor, and belt conveyor. Additional equipment includes: racks, carts, pre-scrapers, tableware dispensers, rack dollies, booster water heaters, and soak sinks. To assist in selecting the best machine and equipment for a particular operation, a checklist is outlined, based on the menu and meal volume, dining facilities, location and dimensions of the dishroom, local codes, hot water capacity, water quality, and so on. Equipment from various manufacturers is described.

1674-73
SYSTEMS SOLUTION FOR THE 70'S; PART 1.
Food Serv 33 (1): 51-54. Jan 1971.
389.2538 F732
Electricity, Equipment, Food service.
Abstract: This basic account of the growth of electricity in food service deals with the organizational structure of the electric utility (customer services are usually of three kinds: residential, commercial, and industrial). The growing demand for electrical power has led to concern about air pollution. Arguments in favor of total electrification are given. In addition, the versatility of such systems is pointed out, with emphasis on reduced labor input.

1675-73
SYSTEMS SUPPORT WITH KEY PROCESSING EQUIPMENT.
Food Serv 34 (2): 46-52. Feb 1972.
389.2538 F732
Cooking equipment (Large), Equipment, Guides, Serving equipm-

**1675-73**

ent, Waste disposal.
Abstract: This guide, continued from the January issue, describes and depicts new models of cooking equipment, beverage dispensers, and waste compactors.

**1676-73**
TEXTILES UPDATED FOR TODAY'S DIETITIAN.
M J Guilford
J Can Diet Assoc 31 (3): 154-157. Sept 1970.
389.9 C1632
Dietitians, Textiles.
Abstract: Advantages of polyester-cellulosic textiles for personnel in food service; permanent-press, soil-release, and disposable fabrics are also discussed.

**1677-73**
THE TURNED ON TABLE TOP.
Food Serv 34 (5): 10-13. May 1972.
389.2938 F732
Evaluation, Interior design, Surveys, Table settings, Utensils.
Abstract: This Gallup survey found that Americans are very observant and conscious of the table settings and general decor where they eat. Two items scored highest in customer preference: (1) table top linens changed for each customer, and (2) silverware provided for all the dishes served. The third most popular preference was for colorful linens, with table cloths and linens matching the decor of the diningroom, although people 50 years of age and older prefered white linens.

**1678-73**
LAYOUT, EQUIPMENT, AND WORK METHODS FOR SCHOOL LUNCH KITCHENS AND SERVING LINES.
U.S., Agricultural Research Service
Konrad Biedermann
Washington, D.C. 45 p. tables. 1966.
TX655.U5 FGN (U.S. Agricultural Research Service. Marketing research report no. 73)
Facilities planning and layout, Food preparation and distribution systems, Kitchens, School lunch programs, Work simplification.
Extract: The objectives of this study include the development of (1) guides for planning of new school kitchens and lunchroom facilities and for major remodeling of such facilities, and (2) standards of labor utilization for three sizes of cafeterias. This study centered on operations providing the Type A meal program since it assures a nutritionally well-balanced meal. However, data in this report can be used by a local school serving a limited number of food items on an a la carte basis in addition to a Type A meal.

**1679-73**
EQUIPMENT GUIDE FOR PRESCHOOL AND SCHOOL AGE CHILD SERVICE INSTITUTIONS.
U.S., Food and Nutrition Service
Washington, D.C. 13 p. illus. 1972.
TX656.U5 FGN (U.S. Food and Nutrition Service. PA-999)
Equipment, Facilities planning and layout, School food service, Specifications.
Extract: This publication is printed for State agencies, service institutions, and others concerned with planning and equipping kitchens and dining areas of day care centers and other child service institutions participating in the U.S.Department of Agriculture's Special Food Service Program for Children. The minimum kitchen equipment and facilities necessary to prepare breakfast, lunch, supper, or any combination of these meals for 15 to 100 children are specified in this publication. The equipment suggested also takes into consideration the possible serving of supplemental foods between meals, depending upon the children's needs and the time of the day they are in attendance. The selection and specification of certain pieces of equipment in this publication are based on the cost, durability, and compatibility with other pieces of equipment. The type, capacity, or quantity of equipment may be adjusted to meet the requirements of age and needs of the children.

**1680-73**
THE USE & ABUSE OF EQUIPMENT.
Arthur C Avery
Food Mgt 9 (2): 54-57, 81, 89. Feb 1973.
TX943.F6
Equipment, Equipment storage, Food service management, Food service training, Work simplification.
Abstract: Today's high kitchen costs make it mandatory that equipment be used properly and efficiently and kept in good repair. The author discusses the uses and abuses of ovens, deep fat fryers, mechanical meat tenderizers, frypans, steam jacketed kettles, steamer and pressure cookers, and vertical cutter mixers.

**1681-73**
PLANNING THE SCHOOL FOOD SERVICE FACILITIES.
Utah, Board of Education, Divison of School Food Services
Salt Lake City, Utah 68 p. 1967.
TX655.U8 FGN (School plant planning series)
Equipment, Facilities planning and layout, Kitchens, Specifications, Storage.
Revised.
Abstract: Evaluations of food service equipment, kitchen design and food service facilities are comprehensively reviewed for those concerned with the planning and equipping of new school lunchrooms or the remodeling of existing facilities. Information is presented in the form of general guides adaptable to specific local situations and needs, and is provided for location space, construction features, and equipment. For each food service area, equipment needs are listed for serving a range from 100-750 diners per meal. Included is a glossary of engineering and architectural symbols and abbreviations plus scaled templates of food service equipment for food service area layouts, and a bibliography.

**1682-73**
WALK-IN COOLING.
G M Prince
Sch Lunch J 25 (1): 31-32. Jan 1971.
389.8 SCH6
Costs, Economics, Refrigeration, School food service, Storage equipment.
Abstract: Points to be considered in selection of walk-in refrigeration; prefabricated, add-on models are recommended.

**1683-73**
WEAVER SPEEDS CHICKEN PROCESSING WITH GIANT MICROWAVE SYSTEM.
Quick Frozen Foods 34 (7): 49. Feb 1972.
389.8 Q4
Cooking equipment (Large), Cooking methods, Frozen foods, Microwave cooking, Poultry, Processed foods.
Abstract: The Varian conveyorized system cooks 3,200 pounds of chicken per hour. The article describes how this system allows greater retention of natural juices and improved flavor. The system needs no oven warm-up time and operates at a lower oven temperature than conventional cooking methods.

**1684-73**
WHAT IS THE BEST SEATING FOR LUNCHROOMS?
C W McGuffey, D J Harrison
Sch Lunch J 25 (i.e. 24, 9): 59-60, 62, 64, 66-68. Oct 1970.
389.8 SCH6
Equipment, Food service management, School food service.
Abstract: Selection and spacing of various shaped tables and chairs for maximum seating in school lunchrooms.

**1685-73**
WHAT MAKES KITCHENS WORK RIGHT?
H Senstadt
Cooking for Profit 40 (252): 18-26. Dec 1971.
TX901.C6
Commercial food service, Equipment, Food preparation, Food service, Kitchens.
Abstract: Efficiency and high productivity result when design takes into consideration proper relationship of equipment to personnel within the flow pattern of food from receiving to cleanup.

**1686-73**
THE FINISHING KITCHEN.
Jule Wilkinson
Chicago, Institutions Magazine 107 p. 1969.
TX653.I5 FGN
Broilers (Equipment), Convenience foods, Cooking equipment (Small), Food preparation, Grilling, Microwave cooking, Ovens.
Abstract: Food items for immediate service and convenience food items are prepared in a finishing kitchen. This booklet discusses the types of equipment used in a finishing kitchen (griddles and grills, fryers, broilers, convection and microwave ovens, and infra-red lamps), giving the uses and limitations of each. Lists of award-winning finishing kitchen operations and designers of such, as well as a list of fab-ricators and installers is included.

**1687-73**
THE COMPLETE BOOK OF COOKING EQUIPMENT.
Jule Wilkinson
Boston, Institutions/volume Feeding Magazine 257 p. 1972.
TX656.W5 FGN
Cooking equipment (Large), Cooking equipment (Small), Equipment, Frozen foods, Recipes, Refrigeration, Storage equipment.
Extract: This latest in the series of publications on foodservice equipment that has been assembled over the years by Institutions/VF Magazine offers basic information on major categories of foodservice equipment as well as a selection of specialty equipment items now available. Recipes that can be prepared on the various kinds of equipment have also been collected.

**1688-73**
THE 3C'S OF ATMOSPHERE, II.
Jule Wilkinson
Chicago, Institutions Magazine/Volume Feeding Management 127 p. 1969.
TX859.W522 FGN
Commercial food service, Equipment, Facilities planning and layout, Hotels, Interior design, Maintenance, Merchandising.
Abstract: This is a two-volume booklet dealing with the creation, collection, and care of equipment that adds to the atmosphere and decor of a hotel or food service establishment. Volume one includes chairs, tables, fabrics, linens, and bedding. Volume two includes walls, floors, and lighting. A directory of equipment suppliers is listed in both volumes.

1689-73
THE 3C'S OF ATMOSPHERE, I.
Jule Wilkinson
Chicago, Institutions Magazine/Volume Feeding Management 105 p. illus. 1969.
TX659.W52 FEN
Commercial food service, Equipment, Facilities planning and layout, Hotels, Interior design, Maintenance, Merchandising.
Abstract: This is a two-volume booklet dealing with the creation, collection, and care of equipment that adds to the atmosphere and decor of a hotel or food service establishment. Volume one includes chairs, tables, fabrics, linens, and bedding. Volume two includes walls, floors, and lighting. A directory of equipment suppliers is listed in both volumes.

1690-73
YOUR BIGGEST INVESTMENT (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 10 min. (n.d.).
TX912.Y55 FEN AV
Cleaning equipment, Dishwashers, Maintenance.
For use in Mastermatic projector.
Abstract: This filmstrip demonstrates the proper methods and procedures for using and maintaining various types of dishwashing machinery.

1691-73
THE YOUTH MARKET PAYS TO DO ITS THING.
Jerry D Greenfield
Instit/Vol Feeding 70 (6): 109-112. Mar 15, 1972.
TX820.I5
Facilities planning and layout, Food service management, Interior design, Merchandising, Young adults (20-34 years).
Abstract: This article illustrates in words and pictures ways to decorate a food service establishment to appeal to young people.

1692-73
1972 SCHOOL FOOD SERVICE SHOWCASE.
Modern Schools pp. 9-12. Sept 1972.
LB3243.M6
Directories, Equipment, Foods, School food service.
Abstract: Twenty-four different items of food and equipment are shown and described, from cling peaches to walk-in freezers and back.

## Sanitation and Safety

1693-73
"SEARCH AND DESTROY" TACTICS WORK.
Cooking for Profit 40 (249): 43-45. Sept 1971.
TX901.C6
Food service industry, Pest control, Sanitation.
Abstract: Illustrations and suggestions for pest control in the food industry, including a check list.

1694-73
ACCIDENTS DON'T HAPPEN (FILMSTRIP).
Continental Film Productions Corporation
Chattanooga, Continental Film Production Corporation 1 cartridge, sd, 16mm, col, 10 min. (n.d.).
RA440.5.A2 FEN AV
Accident prevention, Health education, Safety, Safety education.
For use in Audiscan projector.
Abstract: Cartoons showing how accidents, particularly cuts, falls and burns, are caused, and how they can be prevented. Emphasizes the importance of rest and proper dress, and that safety at home leads to safety at work. Covers medical care and other procedures that should be taken following accidents to customers or employees.

1695-73
THE ANGRY FLAME; A FIRE PROTECTION MESSAGE (FILMSTRIP/RECORD) : NATIONAL RESTAURANT ASSOCIATION. PRODUCED AND DIRECTED BY NORMAN PIERCE AND ASSOCIATES FOR NATIONAL RESTAURANT ASSOCIATION.
National Restaurant Association
Chicago, National Restaurant Association 1 filmstrip, 127 fr., col, 35mm and phonodisc, 12 min. 1969.
TX150.A5 FEN AV
Fire prevention, Food service training, Safety.
Set includes: 1 record: 33 1/3 rpm, m/a, also includes a pamphlet titled: Profits and your people; through foodservice filmstrip training.
Abstract: This is an audio-visual safety training program for food service employees. The filmstrip discusses restaurant fires, how they start and how they can be prevented. It illustrates different kinds of fires and fire extinguishers, and tells what to do in case of fire.

1696-73
BACTERIAL CONTAMINATION OF FOOD.
James C White
Cornell Hotel And Restaurant Admin Quarterly 13 (1): 37-42. May 1972.
TX901.C67
Bacteria, Food poisoning, Food sanitation, Foodborne diseases, Microbial contaminants, Salmonellosis.
Abstract: The author estimates that everyone in the United States has had some form of bacteria-produced, intestinal disturbance at least once every 5 years. He discusses types of food poisoning, methods of preventing contamination, human sanitation, and the need for better record-keeping of outbreaks of foodborne diseases.

1697-73
BOTULISM.
Institute of Food Technologists
Food Technol 26 (10): 63-66. Oct 1972.
389.8 F7398
Botulism, Disease prevention, Food poisoning, Food sanitation, Microbial contaminants.
Abstract: Botulism differs from the other types of bacterial-caused food poisonings in that it affects the human nervous system and is often fatal. This report by the Institute of Food Technologists describes the organism (Clostridium botulinum) that causes botulism, the statistical incidence of the disease, and the procedures necessary to prevent its occurrence.

1698-73
CLEAN-UP SCHEDULE.
Fast Food 71 (12): 80-81,84-85. Dec 1972.
389.2538 F82
Sanitation.
Abstract: Chart to be posted where employees will see it. Lists proper procedure for each piece of equipment, and who is responsible.

1699-73
CLEANING AND SANITIZING (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
RA565.C4 FEN AV (Health employee learning program)
Cleaning equipment, Food service training, Hospital food service, Sanitation.
For use in Fairchild cassette projector. Includes program guides.
Abstract: The general purpose of this training film is to acquaint the learner with the tools and procedures used in cleaning and sanitizing and with the methods of storing clean equipment.

1700-73
CLEANLINESS AND SAFELY (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Cavic House 1 cassette, super 8mm, si, col, 3 1/2 min. (n.d.).
RA565.C552 FEN AV (Vocational Library: food management--kitchen management principles series.)
Food preparation, Hygiene, Safety, Sanitation.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the best ways to clean and maintain kitchen equipment and dinnerware.

1701-73
CLEANLINESS AND SAFETY (FILM LOOP); MADE BY MORELAND-LATCHFORD PRODUCTIONS. DISTRIBUTED BY STERLING EDUCATIONAL FILMS, INC.
Moreland-Latchford Productions, ltd.
Toronto, Moreland-Latchford Productions, ltd. 1 cassette, super 8mm, si, col, 5 min. 1967.
RA565.C55 FEN AV (Kitchen management principles series)
Cooking equipment (Large), Hygiene, Safety, Sanitation, Utensils.
For use in a Technicolor cassette projector.
Abstract: This film demonstrates the operation and cleaning of electric and gas ranges and other equipment, safe cutting procedures, garbage handling, and proper dress and grooming. It is applicable to home kitchens or to food service operations.

1702-73
CLEANLINESS AND STORAGE (FILM LOOP); MADE BY MORELAND-LATCHFORD PRODUCTIONS. DISTRIBUTED BY STERLING EDUCATIONAL FILMS, INC.
Moreland-Latchford Productions, ltd.
Toronto, Moreland-Latchford Productions, ltd. 1 cassette, super 8mm, si, col, 5 min. (n.d.).
TX601.C55 FEN AV (Preparing to cook series)
Canned foods, Food preservation, Food sanitation, Food storage, Frozen foods, Perishable foods, Safety.
For use in a Technicolor cassette projector.
Abstract: This film shows how to prepare foods for storage and how to store them. It includes frozen, canned, and perishable foods.

1703-73
CLEANLINESS AND STORAGE (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kevic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
RA565.C55 FGN AV (Vocational Library: food management--preparing to cook series.)
Food sanitation, Food storage, Foods instruction.
For use in a technicolor cassette projector.
Abstract: This motion picture illustrates methods of food handling and storage for various types of foods: vegetables, meats, fruit, frozen foods, and dairy products.

1704-73
COLD FOOD HANDLING (FILM LOOP): MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
TX601.C6 FGN AV (Health employee learning program)
Food handling, Food service training, Food storage, Fresh foods, Frozen foods, Hospital food service, Perishable foods, Refrigeration, Sanitation.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This film covers the methods of differentiating between perishable and non-perishable foods, the role of temperatures in preserving foods, and safe, sanitary methods of handling cold foods.

1705-73
CONTROL OF ANTS, FLIES AND MOSQUITOES (FILM LOOP): MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 17 min. 1970.
RA639.C6 FGN AV (Health employee learning program)
Disease prevention, Food service training, Hospital food service, Insect control, Sanitation.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This film shows how these insects can spread disease through food service areas and how employees can prevent and control them.

1706-73
CONTROL OF RATS AND MICE (FILM LOOP). MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 19 min. 1970.
RA641.R2C6 FGN AV (Health employee learning program)
Disease prevention, Food service training, Hospital food service, Rodent control, Sanitation.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This film discusses the health problems rodents can cause in food service areas, and how employees can help in prevention.

1707-73
DIRTY DIRT--OUR MORTAL ENEMY.
L Gottlieb
Fast Food 71 (1): 46,50. Jan 1972.
389.2535 F82
Coffee shops, Equipment, Food sanitation.
Abstract: Description of a coffee shop which had been allowed to deteriorate through filth and dirt.

1708-73
DISPOSABLES AND DISPOSABILITY.
Thomas C Traeger
Cornell Hotel and Restaurant Admin Quarterly 11 (2): 14-17. Aug 1970.
TX901.C67
Disposables, Ecology, Food service, Food waste measures, Sanitation.
Abstract: The author states that "we must find an effective means of recycling a significant portion of the 350 million tons of waste materials now annually disposed of in the United States. After describing the usual systems of waste disposal (incineration and removal), the author explains two new approaches (compaction and closed-system pulpers) and suggests ways to plan effective disposal systems for food service operations.

1709-73
FLIES, FILTH, AND FOOD (FILM LOOP).
Continental Film Production Corporation
Chattanooga, Continental Film Production Corporation 1 cassette, 16mm, sd, col, 10 min. [n.d.].
RA641.F6F55 FGN AV
Bacteria, Food service training, Food-related disorders, Home management, Insect control, Sanitation.
For use in Audiscan projector.
Abstract: This cartoon filmstrip shows how flies breed, how they carry germs that cause disease, how filth attracts flies, and how flies can be controlled both in the home and in institutional food service areas.

1710-73
FLOOR CARE (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 10 min. [n.d.].
RA565.F55 FGN AV
Cleaning equipment, Maintenance, Sanitation.
For use in Mastermatic projector.
Abstract: This filmstrip, intended for food service and hotel workers, illustrates the proper equipment, methods, and procedures for floor care and cleaning.

1711-73
FOOD ADDITIVES.
J K Krum
Cornell Hotel And Restaurant Admin Quarterly 11 (2): 21-23. Aug 1970.
TX901.C67
Additives and adulterants, Food additives, Food sanitation, Food standards and legislation, Safety.
Extract: An additive or other chemical is not and cannot be of itself either poisonous or non-poisonous, hazardous or non-hazardous, harmful or safe; but every additive or chemical may be safe at some level or mode of intake and hazardous at some other level or mode of intake. The question, then, is not one of whether but essentially one of how much.

1712-73
FOOD PREPARATION (MOTION PICTURE): DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE, PUBLIC HEALTH SERVICE IN COOPERATION WITH THE N. C. STATE BOARD OF HEALTH. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 13 min. 1954.
RA565.F6 FGN AV (Food sanitation series)
Food preparation, Food sanitation, Food service training, Hygiene, Sanitation.
Abstract: For food service trainees, this motion picture portrays cooking operations in preparing a typical meal in a medium-sized restaurant. It emphasizes the important sanitary precautions taken by kitchen personnel in preparing and handling food.

1713-73
THE FOOD SERVICE WORKER (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
TX943.F6 FGN AV (Health employee learning program)
Food service training, Food service workers, Health, Hygiene.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This training film gives the rules and reasons for proper dress and personal hygiene, and discusses the importance of good health habits. Federal and local laws are emphasized and the agencies that enforce them are identified.

1714-73
FOOD-BORNE ILLNESS: CAUSE AND PREVENTION (SLIDES).
Classroom World Production, Inc.
Raleigh, N.C., Classroom World Productions, Inc. kit, 39 slides, col, 2"x 2" and phonotapes: 12 cassettes. [n.d.].
RA642.F6 FGN AV
Bacteriology, Botulism, Foodborne diseases, Parasitic infections, Salmonellosis, Sanitation.
with a sixty page self-study text titled: Food-borne illness: cause and prevention, by Kelly G. Vester. Published by Food Service Guides.
Abstract: This slide collection illustrates the characteristics of various foodborne illnesses and indicates the steps that should be taken to prevent their occurrence and forestall their speed.

1715-73
FOODSERVICE TRENDS TO ON-PREMISE LAUNDRIES.
L A Gorton
Cooking for Profit 42 (267): 33-34,40. Mar 1973.
TX901.C6
Detergents, Food service industry, Textiles, Washing machines.
Abstract: Food service managers are turning to on-premises laundries for restaurant linens and uniforms.

1716-73
THE FREELOADERS; FOODSERVICE PEST CONTROL (FILMSTRIP/RECORD); NATIONAL RESTAURANT ASSOCIATION, PUBLIC HEALTH AND SAFETY COMMITTEE WITH THE COOPERATIVE ASSISTANCE OF THE NATIONAL PEST CONTROL ASSOCIATION AND HEALTH DEPARTMENT OFFICIALS.
National Restaurant Association
Chicago, National Restaurant Association 1 filmstrip, 123 fr., col, 35mm and phonodisc, 10 min. 1970.
TX325.F7 FGN AV
Food service training, Pest control, Sanitation.
Set includes: 1 record: 33 1/3 rpm, m/a. Also included is a pamphlet titled: Profits and your people; through foodservice filmstrip training.
Abstract: This film points out the factors that encourage insects, rodents, and other pests to enter, remain, and multiply in a food service establishment--food, moisture, warmth and shelter--and demonstrates the procedures that should be followed to prevent infestation. Good housekeeping and prompt

waste disposal are emphasized.

1717-73
FOOD, HANDS, AND BACTERIA.
Georgia, University, Cooperative Extension Service
Athens, Ga. 7 p. illus. 1971.
RA601.G4 FEN (Georgia. University. Cooperative Extension Service. Bulletin 693)
Bacteria, Disease prevention, Foodborne diseases, Hygiene, Sanitation.
Abstract: The photograms in this booklet show how many bacteria are carried on a dirty hand by demonstrating how these bacteria multiply on an agar plate. The effect of washing and of wearing gloves in reducing the spread of bacteria is also shown.

1718-73
GERMS FROM RAW FOOD (SLIDES).
J. Lyons and Company, Ltd.
London, J. Lyons and Company 24 slides, 2"x2", col, sd, with magnetic tape: 3 3/4 ips. [n.d.].
RA642.G4 FEN AV (Hygiene in the Job Situation. Training Kit "B")
Bacteria, Food poisoning, Food sanitation.
Set includes: script, summary and teacher's guide.
Abstract: How raw foods can carry bacteria which cause foodpoisoning into food preparation areas.

1719-73
FOOD SANITATION.
Rufus K Guthrie
Westport, Conn., AVI 247 p. illus. 1972.
RA601.G8 FEN
Food preparation, quantity, Food processing, Food sanitation, Microbial contaminants, Sanitation.
Abstract: This book is written to give the food industry worker, or the layman, an understanding of the interrelationships of biology, particularly microbiology, and air, land, and water pollution, with the common sense of sanitation in the protection of public health as concerned with food supplies. The book discusses the tremendous advances made in recent years in production, processing, packaging, and merchandising of foods in quantity and convenience of food products and how some of these advances have resulted in unexpected problems of unwanted food contamination and of disposal of waste materials. In these problem areas, sanitation is discussed in connection with liquid, gaseous, and solid waste pollution, and with control of animal and plant pests that can expose man or his food to potentially dangerous chemicals.

1720-73
HANDWASHING PROCEDURES (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 16 min. 1970.
RA565.H3 FEN AV (Health employee learning program)
Disease prevention, Food service training, Hospital food service, Hygiene.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This film shows correct handwashing procedures to use in preventing the spread of disease, and identifies conditions and activities that can contaminate the hands.

1721-73
HOSPITAL FOOD SANITATION. (FILM LOOP).
Trainex Corporation
Garden Grove, Calif., Trainex Corp. 1 cassette, 16mm, sd, col, 22 min. 1968.
RA975.5.D5H622 FEN AV (The hospital food service series)
Bacteria, Food poisoning, Food spoilage, Food storage, Hospital food service, Hygiene, Pest control, Refrigeration, Sanitation.
For use in Audiscan projector.
Abstract: Part one of this training filmstrip covers germs, food poisoning compared to food spoilage, germs that cause food poisoning, food protection, and personal hygiene. Part two covers pest control, proper food handling, time-temperature control, and storage.

1722-73
HOSPITAL KITCHEN SAFETY (FILM LOOP).
Trainex Corporation
Garden Grove, Calif., Trainex 1 cassette, 16mm, sd, col, 18 min. 1968.
RA440.5.H6 FEN AV (The Hospital food service series)
Accident prevention, Fire prevention, Food service training, Hospital food service, Safety education, Storage, Work simplification.
For use in Audiscan projector.
Abstract: Part one of this training filmstrip covers safe use of equipment. Part two covers fall prevention, safe storage, and fire prevention.

1723-73
HOW TO GET READY FOR YOUR NEXT ACCIDENT.
R L Licht
Sch Lunch J 24 (8): 62-63,65-68. Sept 1970.
389.8 SCH6
Accident prevention, Food service workers, Safety.
Abstract: Practical measures which aid school food service workers in accident prevention (falls, cuts, burns).

1724-73
IDENTIFICATION AND CONTROL OF ROACHES (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 20 min. 1970.
RA641.R613 FEN AV (Health employee learning program)
Disease prevention, Food service training, Hospital food service, Insect control, Sanitation.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This film identifies cockroaches as carriers of disease, and shows how employees can recognize and eliminate conditions which encourage their presence.

1725-73
ISOLATION FROM MIXED CULTURE (MOTION PICTURE); DETECTION OF C. BOTULINUM IN FOOD. PART 3. U.S. PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 7 min. [n.d.].
QR201.B718 FEN AV (Detection of Clostridium botulinum in food. Part 3)
Analytical methods, Bacteriology, Botulism, Disease prevention, Food analysis, Food poisoning.
Abstract: In this motion picture, food samples are incubated anaerobically on meat-dextrose-starch medium. After incubation, smears are streaked on blood agar and egg yolk agar plates. These are incubated anaerobically. Lipasepositive colonies from egg yolk plates and hemolytic colonies from blood agar are sub-cultured in meat-dextrose medium.

1726-73
IT CAN HAPPEN HERE (FILMSTRIP).
Continental Film Production Corporation
Chattanooga, Continental Film Production Corporation 1 cartridge, sd, 16mm, col, 10 min. [n.d.].
RA642.I8 FEN AV
Food poisoning, Food sanitation, Food spoilage, Food storage, Sanitation.
For use in Audiscan projector.
Abstract: Food poisoning is what can happen. This cartoon filmstrip shows how food poisoning is caused (by bacteria) and how it can be prevented (by preventing the growth of bacteria). Emphasizes the importance of handwashing, rest room sanitation, proper food storage, and proper dress. Tells what foods spoil quickly and how spoilage can be controlled.

1727-73
IT CAN HAPPEN HERE (MOTION PICTURE).
Continental Film Production Corporation
Chattanooga, Continental Film Production Corporation 1 reel, 16mm, sd, col, 10 min. [n.d.].
RA642.I82 FEN AV
Food poisoning, Food sanitation, Food spoilage, Food storage, Sanitation.
Also available in filmstrip.
Abstract: Food poisoning is what can happen. This film shows how food poisoning is caused (by bacteria) and how it can be prevented (by preventing the growth of bacteria). Emphasizes the importance of handwashing, rest room sanitation, proper food storage, and proper dress. Tells what foods spoil quickly and how spoilage can be controlled.

1728-73
FOOD SANITATION: STUDY COURSE. 1st ed.
Anna Katherine Jernigan
Ames, Iowa, The Iowa State University Press 71 p. 1971.
RA601.J4 FEN
Dishwashing, Equipment, Food contaminants, Food purchasing, Food service training, Inservice education, Pest control, Sanitation, Storage.
Abstract: This twelve-lesson study course is designed for self-study by food service workers or as a training aid to be used by dieticians or food service managers. It contains basic information on sanitation relating to all parts of a food service department. Questions and activities involve the student in the practical application of the principles and procedures presented.

1729-73
KEEP CLEAN, STAY WELL (MOTION PICTURE); DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE, PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, 9 min. 1964.
RA565.K4 FEN AV (Seasonal farm workers health series, Part 2)
Disease prevention, Extension education, Health education, Hygiene, Low income groups, Migrant workers, Sanitation.
Credits: Director, Wilmer H. Kimberly; Technical advisor, Thomas E. Roberson.
Abstract: For use with seasonal crop workers and their families, this motion picture demonstrates how workers can carry out personal cleanliness in camps. It shows the relationship between keeping clean and keeping well.

1730-73
KEEPING YOUR COOL (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 9 min. [n.d.].
TX150.K4 FEN AV
Fire prevention, Food service training, Safety.
For use in Mastermatic projector.
Abstract: This training filmstrip illustrates the general rules to be followed and precautions to be taken in preventing fires in food service establishments.

1731-73
THE KITCHEN (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX653.K5 FEN AV (Vocational Library: food management--kitchen management principles series.)
Facilities planning and layout, Food serving methods, Kitchens, Sanitation.
For use in a Technicolor cassette projector.
Abstract: This motion picture includes sections on the kitchen: planning an efficient kitchen workspace, making the kitchen safe and clean, setting the table, and washing up pots, pans, and dinnerware after a meal.

1732-73
KITCHEN HABITS (MOTION PICTURE); DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE, PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 12 min. 1954.
RA565.K5 FEN AV
Food preparation, Food sanitation, Food service training, Hygiene, Supervision.
Abstract: This training film shows, under actual operating conditions in a kitchen, the importance of developing sanitary habits of food handling. It stresses the mutual importance of personal responsibility and effective supervision in developing these habits.

1733-73
KITCHEN SAFETY: PREVENTING BURNS (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1969.
RA440.5.K55 FEN AV
Accident prevention, Burns, Safety, Safety education.
With study guide. For use in Fairchild cassette projector.
Abstract: Teaches respect for the dangers of steam, gas, boiling water, bubbling fats, and hot foods. Shows how to handle steam equipment safely. Explains safe procedures at the stove and what to watch out for to avoid burns in a commercial kitchen.

1734-73
KITCHEN SAFETY: PREVENTING BURNS (MOTION PICTURE).
National Educational Media, Inc.
Hollywood, National Education Media 1 reel, 16mm, sd, col, 10 min. 1969.
RA440.5.K5 FEN AV
Accident prevention, Burns, Safety, Safety education.
With study guide.
Abstract: Teaches respect for the dangers of steam, gas, boiling water, bubbling fats, and hot foods. Shows how to handle steam equipment safely. Explains safe procedures at the stove and what to watch out for to avoid burns in a commercial kitchen.

1735-73
KITCHEN SAFETY: PREVENTING CUTS AND STRAINS (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, col, sd, 10 min. 1969.
RA440.5.K57 FEN AV
Accident prevention, Cutlery, Safety, Safety education.
With study guide. For use in Fairchild cassette projector.
Abstract: Demonstrates proper care and handling of knives and the painful results when rules are ignored. Emphasizes that safety is not a matter of luck; it is a habit that must be worked at every day. Safety rules cover the use of the right tool for the job, procedures of sharpening, cutting, and storage of cutlery. Also demonstrates proper methods for lifting and carrying.

1736-73
KITCHEN SAFETY: PREVENTING CUTS AND STRAINS (MOTION PICTURE).
National Education Media, Inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1969.
RA440.5.K52 FEN AV
Accident prevention, Cuts (Injuries), Safety, Safety education, Strains (Injuries).
With study guide.
Abstract: Demonstrates proper care and handling of knives and the painful results when rules are ignored. Emphasizes that safety is not a matter of luck; it is a habit that must be worked at every day. Safety rules cover the use of the right tool for the job, procedures of sharpening, cutting, and storage of cutlery. Also demonstrates proper methods for lifting and carrying.

1737-73
KITCHEN SAFETY: PREVENTING FALLS (MOTION PICTURE).
National Education Media, Inc.
Hollywood, National Education Media 1 reel, 16mm, sd, col, 10 min. 1967.
RA440.5.K53 FEN AV
Accident prevention, Falls (Accidental), Safety, Safety education.
With study guide.
Abstract: More kitchen accidents involve falls than any other mishap. This film exposes potential dangers and demonstrates procedures for keeping floors in safe condition. Includes mopping practices, climbing, and use of ladders and stairways. Also demonstrates proper shoes and the need for personal responsibility in preventing accidents.

1738-73
KITCHEN SAFETY: PREVENTING FIRES (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Education Media 1 cassette, super 8mm, sd, col, 10 min. [n.d.].
TH9446.G7K5 FEN AV
Accident prevention, Fire extinction, Fire prevention, Kitchen fires, Safety.
With study guide. For use in Fairchild cassette projector.
Abstract: Housekeeping and basic fire safety knowledge to give aid to all employees in preventing start and spread of kitchen fires. Common hazards reviewed with emphasis on grease fires and cleaning of hood and duct system. Information on extinguishers, fire alarms and proper use of telephone to report fire. Dramatic demonstrations of fires in deep fat fryers, on grills, in trash cans and electrical equipment.

1739-73
KITCHEN SAFETY: PREVENTING MACHINE INJURIES (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Education Media 1 cassette, super 8mm, col, sd, 10 min. 1969.
RA440.5.K56 FEN AV
Accident prevention, Equipment, Safety, Safety education.
With study guide. For use in Fairchild cassette projector.
Abstract: If kitchen machines were the fangs and claws of wild animals, equipment would be handled with greater care. The film utilizes this grim comparison to stress safe methods of operating and cleaning equipment found in most commercial kitchens. Includes choppers, grinders, slicers, mixers, saws, etc.

1740-73
KITCHEN SAFETY: PREVENTING MACHINE INJURIES (MOTION PICTURE).
National Educational Media, Inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1969.
RA440.5.K54 FEN AV
Accident prevention, Equipment, Safety, Safety education.
With study guide.
Abstract: If kitchen machines were the fangs and claws of wild animals, equipment would be handled with greater care. The film utilizes this grim comparison to stress safe methods of operating and cleaning equipment found in most commercial kitchens. Includes choppers, grinders, slicers, mixers, saws, etc.

1741-73
QUANTITY FOOD SANITATION. 2d ed.
Karla Longree
New York, Wiley-Interscience 422 p. 1972.
TX537.L62 FEN
Food contaminants, Food purchasing, Food sanitation, Food spoilage, Foodborne diseases, Microbial contaminants, Sanitation.
Abstract: Important additions and revisions in this second edition include: (1) a new discussion of vibrio parahaemolyticus, (2) updated information on Federal regulations for processing certain vulnerable food items, (3) revised information on the aflatoxins, (4) a new discussion of recently developed food systems involving the preparation and storage of frozen or chilled menu items, and (5) updated material on frequency of illnesses, sources by state, and vehicles of pathogens associated with outbreaks.

1742-73
SANITARY TECHNIQUES IN FOOD SERVICE.
Karla Longree, Gertrude G Blaker
New York, John Wiley & Sons 225 p. 1971.
TX945.L64 FEN
Bacteria, Food sanitation, Food service, Food service training, Food spoilage, Foodborne diseases, Microbiology, Sanitation, Textbooks.
Abstract: This textbook is intended for college students and those in training for management positions in the food service industry. Material covered includes (1) food sanitation and microbiology, (2) food spoilage and foodborne illnesses, (3) sanitary practices, and (4) education and training of food service personnel in sanitation techniques and concepts.

1743-73
QUANTITY FOOD SANITATION.
Karla Longree
New York, Interscience 397 p. 1967.
TX537.L6 FGN
Bacteria, Food contaminants, Food purchasing, Food service training, Food spoilage, Foodborne diseases, Microbial contaminants, Sanitation, Storage.
Abstract: This book details sanitation procedures for the food service industry. Chapters include (1) food spoilage, (2) microorganisms, (3) illnesses, (4) reservoirs of microorganisms, (5) control of sanitation, (6) contamination within food service establishment, (7) multiplication of bacterial contaminants, (8) time/temperature control, (9) educating food service personnel in food sanitation.

1744-73
BACTERIAL FOOD POISONING: WHAT IT IS, HOW IT HAPPENS, HOW TO PREVENT IT.
Massachusetts, University, Cooperative Extension Service
Charles E Eshbach
Amherst, Mass. 13 p. 1969.
RC143.M3 FGN (Massachusetts. University. Cooperative Extension Service. Food management leaflet 1)
Bacteria, Food poisoning, Food service management, Refrigeration, Sanitation.
Extract: Since food poisoning results from incorrect handling or preparation of food, food service personnel need to know what bacterial food poisoning is, how it occurs, and how it can be prevented. This leaflet offers suggestions on simple but effective measures for sanitation, use of refrigeration, and use of heat which will enable food service operators to prevent food poisoning.

1745-73
THE MICROBIOLOGY OF FROZEN VEGETABLES: HOW THEY GET CONTAMINATED AND WHICH ORGANISMS PREDOMINATE.
D F Splittstoesser
Food Technol 27 (1): 44-46, 63. Jan 1973.
389.8 F7398
Bacteria, Food processing, Food sanitation, Frozen foods, Microbial contaminants, Vegetables.
Abstract: A comparison of data between the author and frozen vegetable processors shows that most of the organisms constituting the microflora of frozen vegetables originate from contaminated processing equipment; and, among other things, lactic acid bacteria are the predominant organisms.

1746-73
MILK AND PUBLIC HEALTH (MOTION PICTURE).
U.S., Public Health Service, Communicable Disease Center
Washington, National Medical Audiovisual Center 1 reel, 16mm, sd, b & w, 12 min. [n.d.].
RA602.M5M5 FGN AV
Milk, Public health, Sanitation.
Abstract: Subject oriented more toward public health. Points out the dangers of haphazard milk production, unsanitary conditions, the resultant public health problem, and the need for regulatory legislation, and reviews the steps taken to ensure healthy cows, sanitation equipment and supplies, and other hygienic methods throughout the production and processing of milk.

1747-73
SALMONELLOSIS.
Minnesota, University, Agricultural Extension Service
Edmund A Zottola
Minneapolis, Minn. 14 p. 1967.
RC143.M52 FGN (Minnesota. University. Agricultural Extension Service. Extension bulletin 339)
Disease prevention, Foodborne diseases, History, Salmonellosis, Sanitation.
Illus.
Abstract: The incidence of salmonellosis has increased dramatically in the last twenty years due partly to unsatisfactory preparation and processing of quantity and convenience foods. The causative salmonellae bacteria lives in the digestive tract and passes in a continuous infecting cycle from animals to men, men to men, and men to animals. This cycle of infection can be broken by proper sanitation, storage, and preparation of foods, as shown in this booklet.

1748-73
MOUSE TOXIN--NEUTRALIZATION TEST (MOTION PICTURE); DETECTION OF C. BOTULINUM IN FOOD. PART 2 U.S. PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 13 min. [n.d.].
QR201.B7M6 FGN AV (Detection of Clostridium botulinum in food. Part 2)
Analytical methods, Bacteriology, Botulism, Disease prevention, Food analysis, Food poisoning.
Abstract: In this motion picture, food extract containing C. botulinum is mixed with antitoxins of known types. One tube is placed in boiling water. Two mice are inoculated with each mixture. Surviving mice indicate heat lability and which antitoxin neutralizes the toxin. This demonstrates which type was in the food.

1749-73
MR. DISH MACHINE OPERATOR (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1969.
RA565.D53 FGN AV
Dishwashers, Dishwashing, Public health, Sanitation.
With study guide. For use in Fairchild cassette projector.
Abstract: Explains operation of commonly used dish machines. Shows correct ways of loading and unloading dishes, cups, glasses, and silverware. Highlights include pre-rinsing; safe, sanitary handling of dishes after they are washed; temperature control; and use of detergents and other chemicals. Also demonstrates rules for cleaning the dish machine as well as ways to prevent dish breakage.

1750-73
MR. DISH MACHINE OPERATOR (FILM LOOP) (SPANISH).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min (in Spanish). 1969.
RA565.D52 FGN AV
Dishwashers, Dishwashing, Public health, Sanitation.
With study guide. For use in Fairchild cassette projector.
Abstract: Explains operation of commonly used dish machines. Shows correct ways of loading and unloading dishes, cups, glasses, and silverware. Highlights include pre-rinsing; safe, sanitary handling of dishes after they are washed; temperature control; and use of detergents and other chemicals. Also demonstrates rules for cleaning the dish machine as well as ways to prevent dish breakage.

1751-73
MR. DISH MACHINE OPERATOR (MOTION PICTURE).
National Education Media, Inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1969.
RA565.D5 FGN AV
Dishwashers, Dishwashing, Public health, Sanitation.
With study guide.
Abstract: Explains operation of commonly-used dish machines shows correct ways of loading and unloading dishes, cups, glasses, and silverware. Highlights include pre-rinsing; safe, sanitary handling of dishes after they are washed; temperature control; and use of detergents and other chemicals. Also demonstrates rules for cleaning the dish machine as well as ways to prevent dish breakage.

1752-73
SAFETY AND SANITATION; COURSE 6.
New Mexico, Dept. of Education
Santa Fe, N.M. 37 p. [n.d.].
TX945.N4 FGN
Educational programs, Food service training, Safety, Sanitation, School food service.
Abstract: The general objective of this course is to develop in school lunch personnel a knowledge of safe and sanitary work habits. The workbook covers personal cleanliness, sanitary food preparation, prevention of food contamination, sanitary storage and refrigeration, cleaning and dishwashing procedures, garbage disposal, safety precautions, and accident prevention.

1753-73
SCHOOL FOOD SERVICE SANITATION A MANUAL FOR SCHOOL FOOD SERVICE EMPLOYEES.
North Carolina, Board of Health
Raleigh, N.C. 44 p. Apr 1966.
TX9659.N6 FGN (North Carolina. Board of Health. Publication no. 500)
Food service training, Sanitation, School food service.
Extract: This publication is intended to be used as a teaching text as well as a reference manual in promoting better understanding and practice of the principles of sanitation in the school food service program.

1754-73
SAFETY AND SANITATION; STUDENT'S WORKBOOK.
Oregon, Dept. of Education
Salem, Ore. 73 p. 1965.
TX911.3.P807 FGN (School lunch personnel training program)
Accident prevention, Dishwashing, Food service training, Food spoilage, Food storage, Foodborne diseases, Hygiene, Safety, Sanitation.
Extract: Cleanliness and sanitation are important facets of any food service operation. Food service personnel have a responsibility to those they serve to make every effort to assure complete protection from illnesses resulting from poor sanitation and to set examples of high standards by maintaining clean, orderly facilities, practicing personal cleanliness and using careful techniques of food preparation and service. This course in Safety and Sanitation is designed to help food service personnel develop an awareness of safe and sanitary practices in food service establishments, learn some of these practices, and become proficient in their use.

1755-73
AN OUNCE OF PREVENTION (FILMSTRIP).
Marriott Training Consultants
Montgomeryville, Pa., Optisonics Corp. 1 cartridge, sd, col, 35mm, 10 min. [n.d.].
RA440.5.O9 FGN AV

1756-73
Accident prevention, Health education, Safety, Safety education.
For use in Mastermatic projector.
Abstract: Illustrates safe kitchen and dining room procedures to prevent slips, falls, burns, cuts, and other injuries.

1756-73
AN OUTBREAK OF STAPHYLOCOCCUS INTOXICATION (MOTION PICTURE); DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE, PUBLIC HEALTH SERVICE IN COOPERATION WITH THE N. C. STATE BOARD OF HEALTH. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16 mm, sd, col, 12 min. 1956.
RA542.D9 FEN AV (Food sanitation series)
Disease prevention, Food poisoning, Foodborne diseases, Hygiene, Sanitation, Staphylococcal food poisoning.
Abstract: This motion picture for training food service personnel presents a case study of a typical outbreak of foodborne illness caused by staphylococcus organisms. The study includes symptoms of the victims, tracing the source of the organisms, and determining how the organisms came to be in the food.

1757-73
PLANT OPERATION: HOW TO SQUEEZE THE MOST FROM TRASH COMPACTORS.
Nation's Schools 90 (5): 60-65. Nov 1972.
LB2804.N3
Equipment, Sanitation, Waste disposal.
Abstract: A trash compactor will crush waste into one-sixth of its original volume and inject the compacted mass into a closed container. Compactors are attractive to school officials because of cost savings on waste hauling, reduction of vermin and odors, and as an alternative to incineration in the event of stringent anti-pollution laws. The various types of compactors are detailed in this article.

1758-73
A PRACTICAL PRIMER ON ESSENTIAL SANITATION CONCEPTS.
Richard K Rodgers
Food Serv 35 (2): 78-89, 92-95. Feb 1973.
389.2538 F732
Cleaning equipment, Cost effectiveness, Equipment, Food service, Foodborne diseases, Microbial contaminants, Sanitation, Systems analysis.
Abstract: In this article, the principles of sanitation systems management are discussed. The reader is given a basic introduction to the problems of foodborne illnesses and how to guard against them in food service operations.

1759-73
PUBLIC HEALTH ASPECTS OF POULTRY PROCESSING (MOTION PICTURE); U.S. PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 23 min. 1959.
RA565.P8 FEN AV (Poulty hygiene series--part 1)
Disease prevention, Food processing, Food standards and legislation, Marketing, Poultry, Public health, Sanitation.
Abstract: This motion picture presents the problems of public health associated with the processing, storage, transportation, and sale of commercially raised poultry. The film recommends enforcement of federal, state, and local sanitation ordinances.

1760-73
THE SAFETY OF FOODS; AN INTERNATIONAL SYMPOSIUM ON THE SAFETY AND IMPORTANCE OF FOODS IN THE WESTERN HEMISPHERE, UNIVERSITY OF PUERTO RICO.
Puerto Rico, University
J C Ayres
Mayaguez, P.R. 357 p. 1968.
RA601.I5 FEN
Additives and adulterants, Food sanitation, Food spoilage, Food standards and legislation, Food supply, Foodborne diseases, Microbial contaminants, Toxicants.
Extract: The safety and quality of the food supply are of great concern to food scientists, nutritionists, and epidemiologists. Repeated and, in some cases, recent outbreaks of food-borne infections and/or intoxications traceable to foods involved in inter-country trading have focused renewed attention on food safety and food quality at the international level. This conference was organized, not simply to review the problems inherent in the facts of food science and technology, but to evoke new, challenging, and concrete approaches to the main problems that must be solved in order that the Western Hemisphere will have a safe and nutritious food supply. The conference brought together, from all over the Hemisphere, researchers, administrators, and teachers in various aspects of food science, food technology and nutrition, food industry representatives, government officials, and others interested in food safety and food protection. Their contributions are included in this book.

1761-73
SANITATION FOR FOOD SERVICE WORKERS.
Treva M Richardson
Chicago, Institutions Magazine/Volume Feeding Management 116 p. illus. 1969.
TX943.595325 FEN
Audiovisual aids, Bacteriology, Dishwashing, Food service, Foodborne diseases, Hygiene, Pest control, Sanitation, Study guides.
Revised.
Abstract: This textbook is a course in sanitation for the food-service trainee. Lessons include (1) bacteriology, (2) communicable and foodborne diseases, (3) food protection, (4) pest control, (5) dishwashing, detergents, and detergent dispensing systems, (6) sanitizing, (7) personal hygiene.

1762-73
THE RIGHT WAY (TO LIFT) (FILMSTRIP).
Marriott Training Consultants
Montgomeryville, Pa., Optisonics Corp. 1 cartridge, sd, col, 33mm, 8 min. [n.d.].
RA440.5.R5 FEN AV
Accident prevention, Safety, Safety education.
For use in Mastermatic projector.
Abstract: Covers precautionary measures that must be taken to minimize injuries and strain resulting from bad lifting practices; focuses on specific airline catering lifting problems.

1763-73
SAFE FOOD (MOTION PICTURE); DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE, PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER. (SPA)
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, 9 min., col. (In Spanish). 1964.
RA565.S322 FEN AV
Disease prevention, Extension education, Food sanitation, Health education, Low income groups, Migrant workers.
Abstract: For use with seasonal crop workers and their families, this motion picture in the Spanish language demonstrates methods migrant families can use in cooking, serving, and storing food under camp conditions. It shows how sound food practices aid health and prevent the incursion of flies, roaches, ants, and rats.

1764-73
SAFE FOOD (MOTION PICTURE); DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE, PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 9 min. 1964.
RA565.S325 FEN AV (Seasonal farm worker's health series--Part 3)
Disease prevention, Extension education, Food sanitation, Health education, Low income groups, Migrant workers.
Also available in Spanish.
Abstract: For use with seasonal crop workers and their families, this motion picture demonstrates methods migrant families can use in cooking, serving, and storing food under camp conditions. It shows how sound food practices aid health and prevent the incursion of flies, roaches, ants, and rats.

1765-73
SAFETY IN THE KITCHEN (TRANSPARENCIES).
Margarita Billings
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minesota Mining and Manufacturing Co. 20 transparencies, color, 8 1/2 x 11. 1971.
RA440.5.S3
Accident prevention, Home economics education, Safety education, Teaching guides.
For use with overhead projector. Includes a teacher's guide.
Abstract: This set of transparencies illustrates common home and kitchen accidents and shows how they can be prevented through proper work procedures and careful use of equipment.

1766-73
SAFETY IS UP TO YOU (FILMSTRIP); PRODUCED BY EVAPORATED MILK ASSOCIATION.
Evaporated Milk Association
Chicago, Evaporated Milk Association 1 filmstrip, 36 fr., si, 35mm, col. [n.d.].
RA565.S342 FEN AV
Hygiene, Infant diets, Sanitation.
Abstract: This filmstrip, directed at new mothers, depicts the hygienic practices to be followed in caring for and feeding infants.

1767-73
SANITARY STORAGE AND COLLECTION OF REFUSE (MOTION PICTURE); U.S. PUBLIC HEALTH SERVICE. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 19 min. 1952.
RA565.S326 FEN AV
Home economics education, Management, Sanitation, Storage, Waste disposal.
Abstract: This film shows how individual citizens can store, handle, and dispose of refuse in a sanitary manner, and also demonstrates the correct procedures for municipal collection of refuse.

1768-73
SANITATION CHECKLISTS FOR MANAGEMENT.
Cooking for Profit 41 (255): 44-45,48-49. Mar 1972.
TX901.C6
Commercial food service, Food service industry, Food service management, Sanitation.
Abstract: Includes sample cleaning schedule, how to help dishes survive, pest control checkpoints, management sanitation checklist for self and employees.

1769-73
SANITATION IN THE KITCHEN (TRANSPARENCIES).
Margarita Billings
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 20 transparencies, color, 8 1/2 x 11. 1971.
RA565.S327 FEN AV
Bacteria, Food contaminants, Food preparation, Food storage, Home economics education, Refrigeration, Sanitation.
For use with overhead projector. Includes a teacher's guide.
Abstract: This transparency set shows how bacteria grow on and around food and how their growth can be prevented through hygienic food handling practices.

1770-73
SANITATION: RODENT AND INSECT CONTROL (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 13 min. (n.d.).
RA566.S3 FEN AV
Insect control, Pest control, Rodent control, Sanitation.
With study guide. For use in Fairchild cassette projector.
Abstract: A basic film on rodent and insect control, their role in the spread of disease and the responsibility of employees for good housekeeping practices. Film stresses every worker's responsibility to keep pests out, starve them, keep them from breeding, and kill them. Roaches, flies and rodents singled out as chief offenders. Methods for combatting them described for every kitchen area including receiving, storage, preparation, and dishwashing. Demonstrates role of professional exterminators and gives basic rules for safe handling of pesticides by workers.

1771-73
SANITATION: RULES MAKE SENSE (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 13 min. 1968.
RA565.S3 FEN AV
Food sanitation, Health education, Public health, Sanitation.
With study guide. For use in Fairchild cassette projector.
Abstract: Emphasizes basic rules of sanitation, including how to handle potentially hazardous foods such as fowl, seafood and custards. Also illustrates control of pests, personal cleanliness, and proper techniques for cooling, storage and refrigeration. Emphasizes the importance of clean hands and proper washing methods. Stresses responsibilities of food service workers in protecting public health.

1772-73
SANITATION: RULES MAKE SENSE (MOTION PICTURE).
National Education Media, Inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1968.
RA565.S3 FEN AV
Food sanitation, Health education, Public health, Sanitation.
With study guide.
Abstract: Emphasizes basic rules of sanitation, including how to handle potentially hazardous foods such as fowl, seafood and custards. Also illustrates control of pests, personal cleanliness, and proper techniques for cooling, storage andrefrigeration. Emphasizes the importance of clean hands and proper washing methods. Stresses responsibilities of food service workers in protecting public health.

1773-73
SANITATION: WHY ALL THE FUSS (FILM LOOP).
National Educational Media, Inc.
Hollywood, National Educational Media 1 cartridge, super 8mm, col, sd, 13 min. 1968.
RA565.S33 FEN AV
Bacteria, Food sanitation, Sanitation.
With an instructor's manual of "points to note" for each slide.
Abstract: An introduction to sanitation. Shows biological reasons for sanitation and the conditions for controlling bacterial growth. Explains the danger of bacteria; how bacteria spread from place to place; and how their growth can be accelerated or retarded. Demonstrates how hands, clothing, kitchen tools, unclean surfaces, rats, roaches and flies can carry germs. Stresses importance of cleanliness and the need forproper heating and cooling of foods.

1774-73
SANITATION: WHY ALL THE FUSS (MOTION PICTURE).
National Educational Media, Inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1968.
RA565.S32 FEN AV
Bacteria, Food sanitation, Sanitation.
With study guides.
Abstract: An introduction to sanitation. Shows biological reasons for sanitation and the conditions for controlling bacterial growth. Explains the danger of bacteria; how bacteria spread from place to place; and how their growth can be accelerated or retarded. Demonstrates how hands, clothing, kitchen tools, unclean surfaces, rats, roaches and flies can carry germs. Stresses importance of cleanliness and the need for proper heating and cooling of foods.

1775-73
SERVING FOOD (MOTION PICTURE); DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE, PUBLIC HEALTH SERVICE IN COOPERATION WITH THE N. C. STATE BOARD OF HEALTH. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S., Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 11 min. 1954.
RA565.S4 FEN AV
Disease prevention, Food service training, Food serving methods, Hygiene, Personnel management, Recruitment, Sanitation, Storage.
Abstract: For waiters, waitresses, and those who train food and table service personnel, this motion picture portrays the hiring of a waitress and shows the orientation and training given to her by the restaurant hostess. Instruction includes proper storage of cups, dishes, and glasses; cleanliness; correct ways to clear tables; personal hygiene and safeguards against disease.

1776-73
SIMPLE TRAINING PLAN CUTS ACCIDENTS.
T J Newman
Training In Business And Industry 9 (4): 55. Apr 1972.
HF1101.T7
Advertising, Safety, Training.
Abstract: Signs asking: "Does anyone want a gumball?" were posted at obvious locations around the maintenance department of a Johnson's Wax plant. When talk about the strange "Gumball" slogan reached its peak, the department manager held a series of meetings to explain the reasoning behind the signs. The explanation was: "I have here a jar of 641 gumballs. Of the 641, 600 can be eaten or chewed with no harmful effects at all. They are perfectly safe. Of the remaining 41 I have treated 30 with a laxative that will give you a serious case of diarrhea. Ten of them contain a solution that will blind you for life. The remaining one has a deadly poison that will kill you if you chew it. Does anyone want a gumball?" The 600-30-10-1 ratio represents the proportion of industrial accidents that result in, respectively: no injury, property damage, minor injuries, and major injuries.

1777-73
SIMPLIFIED FOOD PREPARATION SYSTEMS - THEIR IMPACT ON YOUR SANITATION SYSTEMS.
Richard K Rodgers
Food Serv 34 (6): 42-51. June 1972.
389.2538 F732
Convenience foods, Food preservation, Food sanitation, Frozen foods, Sanitation.
Abstract: This article lists some basic rules that should be followed in the handling, preparing, and serving of convenience foods to promote sanitation and prevent contamination.

1778-73
STANDARDS OF CLEANLINESS (FILM LOOP); MADE BY COMPRENETICS. DISTRIBUTED BY ROCOM; DIVISION OF HOFFMANN-LA ROCHE, INC.
ROCOM
Los Angeles, Comprenetics 1 cassette, super 8mm, sd, col, 15 min. 1970.
RA565.S75 FEN AV (Health employee learning program)
Disease prevention, Food service training, Hospital food service, Hygiene, Laws, Sanitation.
For use in Fairchild cassette projector. Includes program guides.
Abstract: This training film stresses the importance of cleanliness in food service, identifies diseases caused by uncleanliness, and discusses the health standards set by government agencies.

1779-73
STAPHYLOCOCCI CONTROL AND THE FOOD PROCESSOR.
Maria P De Figueiredo
J Am Diet Assoc 58 (2): 109-114. Feb 1971.
389.8 AM34
Disease prevention, Food poisoning, Food processing, Microbial contaminants, Staphylococcal food poisoning.
Abstract: The microbial world literally contains thousands of varieties of bacteria, yet only a few cause food poisoning. In most cases, consumption of spoiled food does not produce illness. On the other hand, the eating qualities of a food that can cause poisoning are generally good: otherwise the food would not have been consumed! This paper discusses the significance of staphylococci in foods and the preventive measures that might be taken to prevent staphylococcal food poisoning. It is concluded that minimizing staphylococcal contamination can only be achieved by total environmental control. Processors of quality foods should not wait for problems to occur but look for problem areas and try to correct them. Statistics show that illness due to staphylococcus in 45 per cent of the cases was due to mishandling by commercial eating establishments; 9 per cent by the homemaker, and only 6 per cent by the food manufacturer. These statistics are a

positive argument for stricter food service sanitation standards.

1780-73
THINK CLEAN.
M Weisman, S Kech
Fast Food 71 (12): 33-42. Dec 1972.
389.2538 F82
Commercial food service, Food sanitation, Restaurants.
Abstract: A group of articles on food sanitation and cleanliness: 1. In the name of sanitation--innovate, anon. 2. Top to bottom clean-up at Friendly's, by M. Weisman. 3. Restaurants self-police to curb pollution, by S. Kech.

1781-73
TURKEY: THE BAD GUY OF SCHOOL LUNCH.
F L Bryan, T W McKinley
Sch Foodserv J 25 (10): 83-84,86-89,91-92. Nov/Dec 1971.
389.8 SCH6
Food preparation, Foodborne diseases, Kitchens, Microbial contaminants, Poultry, School food service, School lunch programs.
Abstract: Turkey is frequently the source of foodborne illness in schools. The bacteria Staphylococcus aureus, Salmonella, and Clostridium perfrigens are most often involved. Sources of contamination of turkey, and how to handle turkey are discussed.

1782-73
SANITARY FOOD SERVICE; INSTRUCTOR'S GUIDE, TO BE USED IN TRAINING FOOD-SERVICE PERSONNEL.
U.S., Consumer Protection and Environmental Health Service
Cincinnati, Ohio 129 p. 1969.
U408.3.A13 FEN
Food service training, Foodborne diseases, Inservice education, Microbiology, Military food service, Pest control, Sanitation.
Revised.
Abstract: This is an instructor's guide for teaching a course in food service sanitation. The lessons are illustrative and may be used as source material in conjunction with other texts, articles, and audio-visuals. Topics covered include (1) overview of the food service industry, (2) microbiology and foodborne disease, (3) prevention of foodborne disease, (4) personal hygiene, (5) washing and sanitation, (6) pest control, (7) housekeeping and waste disposal.

1783-73
THE UNWANTED FOUR; GERMS THAT CAUSE FOOD POISONING (FILMSTRIP/RECORD); NATIONAL RESTAURANT ASSOCIATION. PRODUCED AND DIRECTED BY NORMAN PIERCE AND ASSOCIATES FOR NATIONAL RESTAURANT ASSOCIATION.
National Restaurant Association
Chicago, National Restaurant Association 1 filmstrip, 132 Fr., col, 35mm and phonodisc, 14 min. [n.d.].
RA643.U5 FEN AV
Bacteria, Food poisoning, Foodborne diseases, Hygiene, Salmonellosis, Sanitation, Staphylococcal food poisoning, Streptococcal infections.
Set includes: 1 record: 33 1/3 rpm, m/s. Also includes a pamphlet titled: Profits and your people; through foodservice filmstrip training.
Abstract: This training filmstrip for food service employees emphasizes how malpractices and bacteria result in customer illness, costly claims, and loss of business reputation. The film familiarizes employees with the four diseases--salmonella, staphylococcus, clostridium perfringens, and streptococcus--and demonstrates the correct way of handling food to prevent those diseases from appearing.

1784-73
FOOD-BORNE ILLNESS; CAUSE AND PREVENTION. Third edition.
Kelly G Vester
Rocky Mount, N.C., Food Service Guides 60 p. illus. 1970.
RA601.V4 FEN
Audiovisual aids, Bacteria, Food contaminants, Food poisoning, Food service training, Foodborne diseases, Sanitation, Storage, Toxicants.
With supplements (unp.).
Abstract: Estimates of the annual number of cases of foodborne illness in the United States range from 100,000 to 200,000 and up. This discussion of germs and other sources of foodborne illness is intended to help food handlers understand the health hazards present in food and to encourage them to initiate and use safe and sanitary procedures in preparing , storing, and serving food. Numerous bacteria and other contaminants are described in considerable detail, and the procedures necessary to prevent the contamination and growth of each are set forth clearly. Charts and drawings are included to illustrate many of the causes of foodborne illness. These illustrations are also available on slides.

1785-73
WASHING UP (FILM LOOP); PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, Inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
RA565.W3 FEN AV (Vocational Library: food management--kitchen management principles)
Dishwashing, Sanitation.
For use in a Technicolor cassette projector.
Abstract: This film gives visual instruction on how to wash dirty dishes. There are specific demonstrations for scraping off refuse, rinsing, stacking, washing, and drying the various types of dishes, pots, and pans.

1786-73
WASHING-UP: PART 1 (SLIDES).
J. Lyons and Company
London, J. Lyons and Company 24 slides, 2"x2", col, sd, with magnetic tape: 3 3/4 ips. [n.d.].
RA642.W3 FEN AV (Hygiene in the Job Situation. Training Kit "C")
Bacteria, Dishwashing, Food service training, Hygiene, Sanitation.
Set includes: script, summary and teacher's guide.
Abstract: An audiovisual kit for on-the-job training of food service workers. Covers the objectives, equipment, and materials involved in washing-up.

1787-73
WASHING-UP: PART 2 (SLIDES).
J. Lyons and Company
London, J. Lyons and Company 24 slides, 2"x2", col, sd, with magnetic tape: 3 3/4 ips. [n.d.].
RA642.W32 FEN AV (Hygiene in the Job Situation. Training Kit "D")
Bacteria, Dishwashing, Food service training, Hygiene, Sanitation.
With an instructor's manual of "points to note" for each slide.
Abstract: An audiovisual kit for on-the-job training of food service workers. Reviews the objectives and means of washing-up, as given in Part 1, and discusses hand and machine washing-up processes, emphasizing that the procedures are the same and only the amount of work and the equipment differs.

1788-73
WORK SMART--STAY SAFE; AN EMPLOYEE SAFETY MESSAGE (FILMSTRIP/RECORD); NATIONAL RESTAURANT ASSOCIATION. PRODUCED AND DIRECTED BY NORMAN PIERCE AND ASSOCIATES FOR NATIONAL RESTAURANT ASSOCIATION.
National Restaurant Association
Chicago, National Restaurant Association 1 filmstrip, 125 Fr., col, 35mm and phonodisc, 12 min. 1969.
RA440.5.W6 FEN AV
Accident prevention, Food service training, Safety.
Set includes: 1 record: 33 1/3 rpm, m/s. Also includes a pamphlet titled: Profits and your people; through foodservice filmstrip training and 12 posters on accident prevention.
Abstract: This training filmstrip shows how to prevent accidents caused by unsafe work habits. The ten human failings most likely to lead to accidents are personified in the form of "glitches"--"Dora Dreamglitch" daydreams her way into castastrophe, "Schizo Sam" pays half-attention and causes total chaos. Other glitches represent carelessness, rushing, overdoing, lack of consideration, "horsing around", drinking on the job, cutting corners, and overconfidence. A set of ten glitch posters is included.

# Food Technology

1789-73
THE $130 BILLION FOOD ASSEMBLY LINE (FILMSTRIP); U.S. DEPT. OF AGRICULTURE. DISTRIBUTED BY THE PHOTO LAB.
U.S., Dept. of Agriculture, Economic Research Service
Washington, Photo Lab, Inc. 1 filmstrip, 47 Fr., si, 35mm, col. 1972.
HD9000.05
Agriculture, Consumer education, Food economics and consumption, Food service industry, Marketing.
Set includes: a narrative guide. Also available in slide set (C-187).
Abstract: From the farmer's field to the family's dinner table, this filmstrip gives an overview of the food producing and distributing industry in the United States. The role of technology in providing more and varied foodstuffs is described, as well as the chain of food distribution to supermarkets, restaurants, schools, hospitals, and other institutions. The variety of people who work in the food industry is also described.

1790-73
ADVANTAGES OF APO CAROTENAL IN COLORING NON-STANDARDIZED DRESSINGS AND SPREADS.
Alfred J Finberg
Food Prod Dev 5(2): 46-47. Apr 1971.
HD9000.1.F64
Analytical methods, Color in foods, Dressings, Food analysis, Food processing, Research, Salads.
Abstract: This article describes the techniques used to evalu-

ate the coloring properties of a chemically synthesized form of beta-apo 8' carotenal. The results confirmed that apo carotenal provides an effective, uniform coloring for use in dressings. The stability of apo carotenal was judged to be of major value for dressings packed in plastic, and it eliminated potential bacteriological problems between lots because it is chemically synthesized.

1791-73
ALLURA RED - NEW FOOD COLOR OFFERS GREATER BRILLIANCE AND STABILITY.
Richard D McCormick
Food Prod Dev 5(1): 26-28. Feb/Mar 1971.
HD9000.1.F64
Color in foods, Food additives, Food processing.
Abstract: This article describes a new color additive, called Allura Red AC. Chemically, it is a monoazo dye formed by coupling diazotized 5-amino-4-methoxy-2--toluenesulfonic acid with 6-hydroxy-2-napthalenesulfonic acid. When used alone, a product color ranging from deep ruby red to a rich orange can be achieved. Allura can be blended to produce a wide variety of shades. Tables comparing the important physical and chemical characteristics of Allura with other red colorants are included.

1792-73
APPLESAUCE CAN BE PERFECT FOOD FOR VITAMIN C FORTIFICATION.
John W Gage
Food Prod Dev 5(7): 40-43. Nov 1972.
HD9000.1.F64
Applesauce, Ascorbic acid, Food cost analysis, Fortification agents.
Abstract: Recent surveys have shown an increasing number of diets are inadequate in vitamin C. Consumers are aware of the need for this vitamin. Since the cost of adding vitamin C to applesauce is less than 108 per hundred pounds, there is a strong marketing rationale for fortifying this product at a level of 60 mg. per 4 oz. serving.

1793-73
ARE U.S. DAIRYMEN OVERLOOKING POTENTIAL OF FROZEN MILK CONCENTRATES MARKET?
Quick Frozen Foods 33 (7): 34, 108. Feb 1971.
389.8 Q4
Concentrates, Frozen foods, Marketing, Milk products.
Abstract: Frozen flavored milk concentrates have possible uses beyond those ordinarily envisaged for a milk product. The concentrates are more nutritious than freeze-dried milk, have exceptional keeping quality and storage convenience, and give the psychological illusion of giving more for the money when they are reconstituted to three or four times the purchased quantity. The concentrate can be maple, fruit, or egg nog flavored; and can be used as a beverage or as a cooking ingredient.

1794-73
ASSAY OF SODIUM ION CONTENT OF FROZEN CONVENIENCE FOODS.
S A Miller
J Home Econ 63 (3): 180-184. Mar 1971.
321.8 J82
Convenience foods, Food analysis, Frozen foods, Sodium ions.
Abstract: Sodium added to commercially prepared frozen foods not available in publication. Medical importance in restricted diets prompted this study, using standard flame photometry and electronic analysis of 17 products, including potatoes, fish, souffles, macaroni and cheese. Methods compared.

1795-73
AUTOMATED DETERMINATION OF PROTEIN-NITROGEN IN FOODS.
H S Lento, C E Daugherty
Food Prod Dev 5(2): 86-92. Apr 1971.
HD9000.1.F64
Analytical methods, Food analysis, Measurement, Nutrient content determination, Nutrients, Proteins.
Abstract: Proteins play an important role in the nutrition, flavor, texture, and acceptance of many foods. This article shows how information regarding protein content of foods may be gotten by measuring the nitrogen content. The author describes an automated method of protein-nitrogen measurement using the Kjeldahl nitrogen analyzer and concommitantly developing a singular set of parameters which could be universally applied to these substances.

1796-73
THE CHEMICALS WE EAT.
Melvin A Benarde
New York, American Hertiage Press 208 p. 1971.
TX533.B4 FEN
Food additives, Food beliefs, Food chemistry, Food contaminants, Food preservation, Food standards and legislation, Food technology, Public health.
Abstract: The author of this book attempts to rectify what he feels is the public's misinformation about food additives by explaining in reassuring terms why specific chemicals are added to foods, what these chemicals are, and how they function. He points out how our reliance on convenience foods necessitates the use of additives, and outlines the government testing programs designed to ensure the safety of additives. His conclusions are that additives are as safe as can be expected given the present state of food technology, and that lists of additives should be deleted from food labels since they make the consumer "queasy" and he can't understand them anyway.

1797-73
BETTER FROZEN PRODUCT PROTECTION INDICATED IN TESTING OF POLY-TO-POLY CARTON SEALS.
Quick Frozen Foods 34 (3): 61. Oct 1971.
389.8 Q4
Food preservation, Frozen foods, Packaging, Palatability ratings.
Abstract: Green beans stored for eight months in poly-sealed containers have a better appearance, both frozen and thawed, than beans in conventional overwrap. The article quotes a study in which package types were compared for value in preserving frozen foods. The study evaluates the significance of the desiccation process.

1798-73
BETTER HEAT SHOCK RESISTANCE AND EXTRUDABILITY IN ICE CREAMS WITH MICROCRYSTALLINE CELLULOSE.
P G Keeney, D V Josephson
Food Prod Dev 6(7): 88-94. Nov 1972.
HD9000.1.F64
Food additives, Ice cream, Microcrystalline cellulose.
Abstract: MC (microcrystalline cellulose) imparts body and smoothness to ice cream and ice milk, and it tends to make them less "cold tasting." MC's effect becomes especially noticeable during storage and distribution. Products become resistant to development of coarse texture which is a consequence of the inevitable fluctuations in temperature and freeze-thaw cycles as the product moves from manufacturer to consumer. No off-flavors are associated with MC, and frozen desserts melt to smooth, creamy consistencies. Viscosities are not abnormally high with MC, and mixes can be processed without difficulty. MC also lessens the serum separation or "wheying off" tendency in mix stabilized with CMC.

1799-73
BURGER-TYPE PRODUCTS FROM TEXTURED SKIMMILK CURD.
Phyllis J Pinkston, T J Glaydon
Food Prod Dev 5(7): 87-90. Nov 1971.
HD9000.1.F64
Food analysis, Food technology, Hamburgers, Milk products, New products, Proteins, Synthetic foods.
Abstract: This article describes the development of a product resembling ground beef in flavor, texture, and appearance. It is made principally of textured skim milk curd without the addition of meat. The author details the burger's formulation and processing, the preparation of basic textured curd granules, the preparation and processing of the burgers, and the packaging of the product.

1800-73
THE RIGHT WAY OF TEXTURED VEGETABLE PROTEIN.
California, Dept. of Education, Food Service Office
Marian LeBaron
Sacramento 7 p. 1972.
TP370.C3 FEN
Plant protein concentrates, Recipes, Soybean products, Synthetic foods, Textured vegetable proteins, USDA Food and Nutrition Service.
California School Food Service Association, 19th annual.
Abstract: Textured vegetable protein has been accepted by the U.S. Dept. Of Agriculture as a partial substitute for meat, fish, and poultry. This pamphlet enumerates the U.S.D.A. specifications, provides tables of information and recipes, and lists suppliers of textured proteins.

1801-73
CEREAL GRAINS AS DIETARY PROTEIN SOURCES.
A S Clausi
Food Technol 25 (8): 63-67. Aug 1971.
389.8 F7398
Food composition, Food processing, Grain products, New products, Nutrient content determination, Nutrient values, Proteins.
Abstract: Cereal grains are the most important source of protein for most of the world's population, yet they are low in protein quantity and quality. Efforts to formulate high--protein foods by supplementing cereal grains with amino acids, etc., with no regard to eating habits or acceptability of food forms usually result in products that are nutritious but unappetizing. General Foods Corporation has developed a highly-acceptable fortified macaroni product, and this development is described in detail.

1802-73
THE CHANGING ROLE AND FORM FOR PACKAGING.
Dale L Brubaker
Food Prod Dev 5 (4): 100-102, 108. Jun/Jul 1971.
HD9000.1.F64
Food packaging, Merchandising, Sociology, Technology.
Extract: What I am really saying is that there are a lot of new kinds of people out there doing their thing, and if we are alert marketers with an enlightened self-interest and a little sensitivity, we can plug into what's going on for profit.

1803-73
CHEESE PACKAGES - GOATSKINS TO LAMINATES.
Stanley Sacharow
Food Prod Dev 5 (3): 44-46. May 1971.
HD9000.1.F64

1803-73

Cheese, Food preservation, Food processing, Milk products, Packaging.
Abstract: There are two basic categories of cheese manufacture--natural and processed--that affect the selection of package structure. The author describes specific package types and packaging processes that are best for each type of cheese manufacture. Descriptive evaluations of cheese packaging machinery are also given.

1804-73
THE CHEMISTRY OF MEAT COLOR.
F M Clydesdale, F J Francis
Food Prod Dev 5 (4): 81-82, 87-90. Jun/Jul 1971.
HD9000.1.F64
Color in foods, Food chemistry, Food packaging, Food preservation, Food selection, Meat.
Abstract: Most consumers buy beef according to its color. This article reviews the color chemistry of beef, turkey, and other meats, and the effect of packaging and other factors on their color.

1805-73
CLOUDING AGENTS FOR THE FOOD INDUSTRY.
Alfred Oppenheimer
Food Prod Dev 5 (3): 93-96. May 1971.
HD9000.1.F64
Food analysis, Food composition, Food processing, Food technology, Soft drinks.
Abstract: This article describes two major types of liquid clouding agents available to the food industry: those containing neutral vegetable oils and those known as citrus blenders. The authors explain the effects of these agents and give advice on their proper use to achieve an appealing effect in the appearance of soft drinks.

1806-73
COLOR MEASUREMENT OF FOODS: XXXII: MISCELLANEOUS: PART II, POTATO PRODUCTS.
F J Francis, F M Clydesdale
Food Prod Dev 6(2): 85-89. Apr 1972.
HD9000.1.F64
Analytical methods, Color in foods, Potatoes, Snacks.
Abstract: The actual color of potato chips necessary to obtain optimum sales varies with different areas of the country, therefore the chip marketer attempts to provide products for every preference. Even with optimum storage treatment, it is not always possible to predict the chip color that a given lot of potatoes will produce. This situation has led to considerable research into predictive methods and ways of circumventing the problems of year around production. A number of visual systems for evaluating color of potato chips have been developed, and a number of instrumental methods have been proposed for measurement of potato chip color and usually involve three instruments and two general methods of sample presentation. This report summarizes the research being conducted.

1807-73
THE COMPLEAT GOBBLER.
Food Serv 33 (1): 31-32. Jan 1971.
389.2538 F732
Food processing, Poultry, Recipes.
Abstract: This article tells of the various ways turkey is processed and how it can be used in a wide range of dishes. Recipes are included.

1808-73
COMPONENTS VERSUS MEALS.
Quick Frozen Foods 33 (7): 116. Feb 1971.
389.8 Q4
Convenience foods, Frozen foods, Marketing, Prediction, Prepackaged portioning.
Abstract: This editorial predicts that by 2000 A.D., the food industry may be dealing primarily in complete meals rather than components and that this shift will affect every aspect of the business.

1809-73
CONSIDERATIONS IN FORMULATING AND PRODUCING VEGETABLE FAT--BASED DAIRY SUBSTITUTES.
D T Rusch
Food Technol 25 (5): 32,34,36. May 1971.
389.8 F7398
Dairy food substitutes, Food processing, Ingredients, Vegetable fats.
Abstract: Synthetic dairy products are both the filled and imitation types. Filled milk products consist of mixtures of milk and non-milk products plus vegetable fat and emulsifier. Imitation milk products resemble dairy products but contain no dairy ingredients. They consist of protein, non-dairy nonfat solids, vegetable fat, emulsifier, and stabilizer. Formulation of filled and imitation milks, chocolate drinks, and regular and cultured creams is discussed. The three key areas of the manufacturing process: mixing, homogenization and cooling--are also discussed.

1810-73
CONSUMER STUDY SHOWS PREFERENCE FOR TOMATO PASTE IN GLASS JARS.
Leonard Ciani
Food Prod Dev 4(6): 34-36. Dec/Jan 1971.
HD9000.1.F64
Canned foods, Consumer economics, Food packaging, Surveys.
Abstract: This article describes a survey of consumer preferences which found that tomato paste in a glass jar with a resealable cap appears to capture about fifty per cent of the existing market, even when priced slightly above the same product sold in a metal can.

1811-73
A CONVENIENCE COMPASS.
Food Serv 32 (1): 38. Jan 1970.
389.2538 F732
Convenience foods, Frozen foods, Main dishes.
Abstract: Specialty and foreign frozen pre-prepared entrees are listed in this article. The list is representative, and includes products that are readily available in most parts of the country.

1812-73
CONVENIENCE ISN'T ENOUGH IN FOODS FOR THE '70'S.
Thomas Thompson
Food Prod Dev 5 (4): 61-62. Jun/Jul 1971.
HD9000.1.F64
Convenience foods, Food fads, Marketing.
Abstract: This speech, by a food industry executive, was presented at a conference on "The Affluent Consumer." The author feels that convenience foods are here to stay, since the "vast, ambitious majority wants all the food things it can get from this modern world." He dismisses natural foods and gourmet cooking as insignificant problems that will wither in the face of high-pressure marketing of TV dinners.

1813-73
CONVERSION AND PACKAGING OF FOOD PRODUCTS FOR USE WHERE FACILITIES AND PERSONNEL ARE LIMITED OR NON-EXISTENT.
William D Stamper
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 282-294. July 12/24, 1970.
LB3479.U5M3 F6N
Commercial food service, Food service industry, Food standards and legislation, Nutrition.
Abstract: A discussion of the conditions under which industry supplements school food service systems by conversion or packaged foods.

1814-73
COOKING TECHNIQUES FOR BROILER CHICKENS.
L D Yingst, R C Wyche, T L Goodwin
J Am Diet Assoc 59 (6): 582-585. Dec 1971.
389.8 AM34
Chicken, Cooking methods, Food yields, Palatability ratings, Poultry.
Abstract: Two experiments were conducted to provide additional information concerning cooking methods and breading on yield, tenderness, fat and moisture contents of commercially processed broiler parts. Both experiments used breasts, drumsticks, thighs, and wings. The parts were cooked by steam, using three pressures, and by water-cooking. Cooking methods had no effect on the yield of unbreaded parts. The wings gave the highest percentage cooked yield when unbreaded, followed by drumsticks, thighs, and breasts. Steam-cooking of the breaded parts at 15 p.s.i. pressure resulted in a lower cooked yield than did cooking at either zero or 5 p.s.i. The breaded breasts gave a higher cooked yield than did any of the other parts. Chemical analyses indicated that the skin portion of all parts contained more fat and less moisture than did the meat portion of the same parts. Water-cooked parts contained more extractable fat than did steam-cooked, unbreaded parts. Thighs contained the most fat for both muscle tissue and skin.

1815-73
CRYOGENIC FREEZING COMES OF AGE.
Diane Farmakis
Quick Frozen Foods 35 (8): 44-46. Mar 1973.
389.8 Q4
Equipment, Food processing, Freezing.
Abstract: Cryogenic freezing may be defined as very low temperature freezing--below -75 degrees F. Such rapid freezing reduces all damage. New cryogenic freezing equipment is described in this article.

1816-73
CURRENT SACCHARIN ACTIONS PLACE ADDED STRESS ON NEED FOR A NON-NUTRITIVE SWEETENER.
Karl Beck
Food Prod Dev 6(2): 34-37. Apr 1972.
HD9000.1.F64
Cancer, Food analysis, Food standards and legislation, Genetics, Sugar substitutes, Toxicity.
Abstract: Saccharin, the last remaining legal, non-nutritive sweetener is being re-evaluated to determine its toxicity and long-range genetic effects. This article reports on some of the studies being conducted and on some of the new sweeteners under development: dihydrochalcones, dipeptide, and monellin.

1817-73
THE CURRENT STATUS OF SACCHARIN.
Food Prod Dev 5 (4): 60. Jun/Jul 1971.
HD9000.1.F64
Food additives, Food standards and legislation, Sugar substitutes, Toxicity.
Abstract: The banning of cyclamates has led to a re-evaluation of the safety of saccharin, which was also previously outlawed. Long-term chronic toxicity studies on rodents are in

progress, and the regulatory status of the artificial sweetener is in flux.

1818-73
CUSTARD SAUCES MADE WITH FOUR TYPES OF PROCESSED EGGS.
Doris M Downs, Doris A Janek, Mary E Zabik
J Am Diet Assoc 57 (1): 33-37. Jul 1973.
389.8 Am34
Dried foods, Eggs, Frozen foods, Palatability ratings, Processed foods, Sauces.
Abstract: Stirred custard sauces were prepared from spray-dried, freeze-dried, foam-spray-dried, and frozen eggs and cooked in a steam-jacketed kettle. Comparative data on the quality of these sauces by subjective evaluations and objective measurements are reported. Average scores for palatability of the custard sauces were in the medium, good, and very good ranges. Measurements were made of the pH of uncooked and cooked custard sauce, color of the cooked sauces, and viscosity at selected temperatures during cooking and after chilling of the product. Mean pH of the mixtures was 7.0 before and after cooking. Measurements of viscosity indicated the thickest custard sauces were those containing freeze-dried and frozen eggs.

1819-73
DEEP-FRIED SNACK FOOD PREPARED FROM SOYBEANS AND ONIONS.
J L Collins, G G Sanders
Food Technol 27 (5): 45-56. May 1973.
389.8 F7398
Palatability ratings, Snacks, Soybean products, Synthetic foods.
Abstract: This article details the preparation, sensory evaluation, and analytical testing of a soybean-onion deep-fried snack food. The study indicated that chopped soybeans could be combined with chopped onions and prepared as a tasty deep-fried snack food. However, additional studies are needed to eliminate the antitryptic factors.

1820-73
DEFATTED GERM FLOUR - FOOD INGREDIENT FROM CORN.
C W Blessin
Food Prod Dev 6(3): 34-35. May 1972.
HD9000.1.F64
Breads, Corn, Fat modifications, Flour, Processed foods, Proteins.
Abstract: From commercial dry-milled corn germ, a flour containing about 25 percent protein was obtained. In this study, the corn germ flour was evaluated in cookies, muffins, and broiled beef patties. The article explains the process of preparing the germ flour and describes the flour's properties.

1821-73
DEFROST INDICATORS.
H M Schoen, C H Byrne
Food Technol 26 (10): 46-50. Oct 1972.
389.8 F7398
Food preservation, Frozen foods, Indicators.
Abstract: Although many designs of defrost indicators have been patented, the ideal indicator does not exist. This article discusses the problems in designing defrost indicators to indicate quality and concludes that such indicators should find more use in monitoring shipping practices than informing the consumer.

1822-73
DEHYDRATED PROTEIN-FORTIFIED FRUIT JUICES.
D K Salunke, H R Bolin
Food Prod Dev 5(1): 84-86. Feb/Mar 1972.
HD9000.1.F64
Beverages, Dehydrated foods, Food processing, Fortified foods, Fruit juices, Processed foods, Protein-rich mixture.
Abstract: Protein content of most deciduous fruits is low, and its quality in terms of amino acids is poor. This article describes an attempt to fortify fruit juices with protein and then dehydrate them to nutritious powders. Fortified apple juice, peach nectar, and cherry juice were produced in this study.

1823-73
DEVELOPING A PRODUCT TO MAKE SALADS TASTE SPECIAL.
Rita Holmberg
Food Prod Dev 6(8): 12-14, 38. Dec/Jan 1973.
HD9000.1.F64
Breads, Dressings, Food processing, Merchandising, Miscellaneous foods, New products, Processed foods, Salads.
Abstract: This article describes the creation, formulation, processing, packaging, and marketing of a new product, called "Salad Crispins." The product is a bread crouton, formulated in various flavors and processed for long shelf life. It is intended for use in salads. The author explains in special detail the research that went into determining the marketability of the product.

1824-73
DEVELOPMENT AIDS: DIVERSE PRODUCT APPLICATIONS IDENTIFIED FOR UNIQUE FLAVORED PROTEIN PRODUCTS.
Food Prod Dev 6(8): 34-35. Dec/Jan 1973.
HD9000.1.F64
Flavorings, Food technology, Fortified foods, Processed foods, Proteins, Soybean products, Textured vegetable proteins.
Abstract: This article explains the production techniques and the many uses of a flavored soy protein product called "Bontree." General specifications for the product are given and details of various specific products made from Bontree are mentioned: aseptic banana puree, bacon flavored textured vegetable protein, Mexican food flavoring offered as a sauce base, plus others.

1825-73
DEVELOPMENT AIDS: FLAVORED, COLORED APPLE PIECES OFFER ROUTE OF DISTINCTION; SCHOOL LUNCH ENTREE FORMULATIONS OFFERED.
Food Prod Dev 5(8): 68-70. Dec/Jan 1972.
HD9000.1.F64
Apples, Processed foods, Recipes, Textured vegetable proteins, Type A lunch.
Abstract: These brief reports advertise two new food items aimed at school lunches: "vacu-dry apple nuggets and dices" are processed apples colored and flavored to imitate blueberries and raspberries; "ultra-soy" is another textured vegetable protein.

1826-73
DEVELOPMENT AND CONSUMER EVALUATION OF SOFT-SERVE FROZEN DESSERTS.
Morrison Loewenstein, William J Dell
Food Prod Dev 5(2): 32-36. Apr 1971.
HD9000.1.F64
Consumer economics, Desserts, Food processing, Frozen desserts, Palatability ratings.
Abstract: This investigation was undertaken to determine if it was possible to manufacture a soft-serve frozen dessert containing vegetable fat that would be acceptable to the average customer. The authors describe the materials and methods used in developing the product, and conclude that through critical evaluation it is possible to find vegetable fats that can be substituted for milk fat in a soft-serve formulation without producing undesirable flavor, body, or texture characteristics.

1827-73
DEVELOPMENT AND MARKET EVALUATION OF A TROPICAL FRUIT PRODUCT FOR A NUTRITIOUS BREAKFAST.
D M Barbano, P A Buck
Food Prod Dev 6(1): 12-14. Feb/Mar 1972.
HD9000.1.F64
Breakfast, Food technology, Fruits, Marketing, Merchandising, New products, Processed foods.
Abstract: This article describes the creation, development, and production of a new fruit product--a combination of processed guava and ordinary applesauce---intended as a variety food. The authors show the general processing procedure and the means used for quality control of the product. The successful marketing campaign is also described.

1828-73
DEVELOPMENT AND PRODUCT APPLICATIONS FOR A HIGH PROTEIN CONCENTRATE FROM WHEY.
T W Craig
Food Prod Dev 4(8): 92-94. Dec/Jan 1971.
HD9000.1.F64
Food processing, Milk products, Protein foods, Protein-rich mixture, Proteins.
Abstract: This article describes a commercially successful method of converting whey into a profitable, potentially nutritious protein concentrate. In this process, the serum proteins in whey are concentrated using a combination of demineralization and lactose removal to obtain protein levels of 30 to 35 per cent on a dry solids basis.

1829-73
DIP PROCESS FOR IQF FRUIT ELIMINATES SYRUP BUT RETAINS FLAVOR, COLOR OF FRESH.
Quick Frozen Foods 33 (9): 109-110. Apr 1971.
389.8 Q4
Food processing, Freezing, Frozen foods, Fruits.
Abstract: A dip process that eliminates syrups during freezing but allows retention of flavor and color, has been developed by researchers at the University of California at Davis. The process involves a product pre-dip, prior to freezing, in a sucrose solution of slightly greater strength than the Brix of the fruit itself, with added ascorbic acid and various other fruit acids. The reduction of freezing and thawing time gained with the new process should be beneficial to both the retail and institutional markets.

1830-73
DIRECTIONS '73.
Roslyn Willett
Food Mgt 8 (1): 36-40, 124. Jan 1973.
TX943.F6
Food service industry, Food service management, Management development, Prediction, Technology.
Abstract: A look into the future of the food service industry reveals surprising discoveries and technologies that food service directors should become aware of. Two trends seem to emerge--one toward large-scale, system-oriented, automated, and computerized operations; the other toward small-scale, organic, personalized, and individuated operations. The author describes both trends and points out how modern technology will affect and change their functioning.

1831-73
DRY SAUCES, SOUP MIXES REAP BENEFITS OF NEW INGREDIENT: LOW MOISTURE APPLE SOLIDS.
J A Kitson
Food Prod Dev 6(7): 36. Nov 1972.
HD9000.1.F64
Apples, Dried foods, Food analysis, Processed foods.
Abstract: Through an ingenious process, apples can be transmogrified into pumpkin pies, pizza sauce, milk shakes, and even blueberries. This review describes the processing, properties, and uses of these dried apple solids.

1832-73
EDIBLE CONTAINERS.
Manfred Kroger
Food Prod Dev 5(7): 74-79. Nov 1971.
HD9000.1.F64
Food packaging, Food technology, Palatability ratings.
Abstract: This article deals with the history, manufacture, and potential market for edible containers. Various types of edible containers are described: gelatin capsules, Myvacet, water-in-oil emulsions, water-soluble films, polyvinyl films, etc. The three commercially available films in the United States are (1) a film based on high-amylose corn starch, (2) a film based on alpha-cellulose that is chemically modified to hydroxypropylmethyl cellulose, and (3) a film made of hydroxypropyl cellulose. Each of these is described in detail.

1833-73
EDIBLE PACKAGING UPDATE.
Bruce H Morgan
Food Prod Dev 5 (4): 75-77, 130. Jun/Jul 1971.
HD9000.1.F64
Food packaging, Food technology, Palatability ratings.
Abstract: The author reports on research being conducted to develop an edible food package: not a package for edible food, but a food package that can be eaten. Although the possibility is apparently verging on reality, he concludes that "there are still problems to be solved before the can containing the Hi-C can be nibbled away while staring evenings at the "idiot box"."

1834-73
EFFECT OF PACKAGING METHODS ON FROZEN ASPARAGUS.
Celine Simon, Gwendolyn L Tinklin
J Am Diet Assoc 56 (5): 413-417. May 1970.
389.8 AM34
Asparagus, Food packaging, Frozen foods, Nutrient retention, Palatability ratings.
Abstract: Effects of three packaging methods on quality of frozen asparagus were investigated and compared after storage for one month, 10 weeks, and five months. Only shear values of fresh and fresh--blanched spears were significantly different. Subjective scoring for appearance after frozen storage did not change significantly, but scores for aroma, flavor, and texture were significantly lower for stored asparagus than for the fresh-blanched. General acceptability ratings decreased during frozen storage. Ascorbic acid values were significantly higher and objective greenness values significantly lower for asparagus in boil-in-bag pouches than for the fresh--blanched. No other trends relating to packaging methods were noted. Cell damage as examined microscopically increased with storage time, but shear value after 5 months was significantly higher than for fresh-blanched. No consistently significant trends for reflectance values and no significant changes in percentage of total solids were noted at the storage times studied.

1835-73
EFFECT OF PROCESSING ON PROVITAMIN A IN VEGETABLES.
J P Sweeney, A C Marsh
J Am Diet Assoc 59 (3): 238-243. Sept 1971.
389.8 AM34
Carotenes, Food processing, Nutrient values, Provitamins, Vegetables, Vitamin A.
Abstract: The total provitamin A theoretically available in a number of foods was evaluated by isolation of the stereoisomers of alpha- and beta-carotenes, and addition of the biopotency values of the various isomers. Effects of various processing procedures, cooking with and without pressure, freezing, canning, and in some cases, freeze-drying, on formation of carotene stereo-isomers were determined. Carotene isomers were found in freshly harvested vegetables. Processing converted additional amounts of all-trans carotene to stereoisomers with lower biopotency values. This conversion lowers the vitamin A values of green vegetables by 15 to 20 per cent and values of yellow vegetables by 30 to 35 per cent.

1836-73
EFFECT OF STORAGE AND PROCESSING ON SULFUR DIOXIDE IN PRESERVED FRUIT.
H R Bolin, F P Boyle
Food Prod Dev 6(7): 82-86. Nov 1972.
HD9000.1.F64
Color in foods, Dried fruits, Food preservation, Preservatives.
Abstract: Drying is the oldest and most economical method of producing high quality preserved fruit. Dried fruit is judged largely by its color which is affected by numerous factors such as storage conditions, sulfur dioxide content, and illumination. Commercially, treatment of cut dried fruit with sulfur dioxide is essential to maintain high quality. This report studies sulfur dioxide absorption into fresh apples and desorption and migration in dried apricots, peaches, pears, and prunes.

1837-73
EFFECTS OF SOME NEW PRODUCTION AND PROCESSING METHODS ON NUTRITIVE VALUES.
Dorothy F Hollingsworth
J Am Diet Assoc 57 (3): 246-249. Sept 1970.
389.8 AM34
Agricultural development, Dietary surveys, Food analysis, Food intake, Food processing, Great Britain, Nutrient values.
Abstract: Changes in agricultural methods and food processing may affect the nutritive values of the foods we eat. To document such changes--necessary in evaluating food consumption of a nation--the author reports on a program of studies of different foods that is being carried out in the United Kingdom. The effect of processing methods of foods for young children is also considered by the author.

1838-73
EGG SOLIDS: MAKING THE CONVENIENT MORE CONVENIENT.
D Johnson
Sch Lunch J p. 60-62, 64-66. May 1970.
389.8 SCH6
Dehydrated foods, Eggs, Food packaging, Food preservation, Food sanitation, Frozen foods, School food service.
Abstract: Describes processing of shell eggs to produce dried whole egg solids, and advocates their use in school lunch cooking and baking.

1839-73
AN EVALUATION OF FROZEN FOOD INDICATORS NOW ON THE MARKET.
Ken-Ichi Hayakawa
Quick Frozen Foods 35 (4): 72-74. Nov 1972.
389.8 Q4
Food preservation, Food technology, Frozen foods, Research.
Abstract: The American Frozen Food Institute sponsored a research project to serve as a model for testing existing and future frozen food indicators. Temperature indicators and time-temperature indicators were tested. Although a portion of analyses of the test data had still to be collected at the time of writing of this article, all indicators tested performed according to respective manufacturers' descriptions and specifications.

1840-73
EXPLOIT NEW PRODUCT TECHNOLOGY.
Peter Hilton
Food Prod Dev 5 (5): 38-40. Aug/Sept 1971.
HD9000.1.F64
Food industry, Food processing, Food technology, New products, Synthetic foods.
Abstract: The author discusses the creation of new food products, the problems involved in production and especially in marketing. He points out that a new product can be expected to take anywhere from 18 months to 7 years to reach profit levels in the marketplace. He also notes that the mortality rate for new products is rising. He stresses that new "breakthrough" products will be harder to come by, that new products of all types will be expensive to develop, that a new product's chances for market success are declining, and that, because of the foregoing, product research and development technology will become increasingly vital to the food industry.

1841-73
EXPLORING DIFFERENT WAYS OF MEETING NUTRITIONAL NEEDS.
S M Bogya
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 255-266. July 12/24, 1970.
LB3479.U5M3 F&N
Food technology, Fortification agents, Low income groups, Nutrition, Protein foods, School food service.
Abstract: Protein products examined in the light of industrial research and nutritional standards.

1842-73
EXPLOSION-PUFFED APPLES ARE COMMERCIALLY FEASIBLE.
R L Stabile
Food Prod Dev 4(8): 80-88. Dec/Jan 1971.
HD9000.1.F64
Apples, Cost effectiveness, Costs, Food processing, Fruits, Operating expenses.
Abstract: This study set out to prove that, according to cost estimates for a commercial plant located in an apple-producing area of the United States, the manufacture of dehydrated, explosion-puffed apple segments is commercially feasible. The explosion-puffing plant would be an addition to an already existing apple processing facility. The study proposes three puffing guns (two in operation and one spare) in which twenty ten-pound charges (ten pounds of dehydrated apples) can be puffed per gun per hour.

1843-73
EXTRUDED SNACK MATCHED TO NUTRITIONAL NEEDS, AND MARKETED TO SCHOOL AGE CONSUMERS.
Food Prod Dev 7(2): 16. Mar 1973.
HD9000.1.F64
Marketing, School lunch programs, Snacks, Synthetic foods.
Abstract: "Pro-teens" is a deep-fat fried corn-soy--sodium caseinate base and modified starch, seasoned with a spice blend incorporating a vitamin pre-mix. Pro-teens were test marketed in Baltimore schools, where it was discovered that

elementary school students preferred them to potato chips and high school students liked them about as well as potato chips.

1844-73
EXTRUSION COOKING OF CEREALS AND SOYBEANS - PART I..
H F Conway
Food Prod Dev 5(2): 27-31. Apr 1971.
HD9000.1.F64
Cooking equipment (Large), Cooking methods, Food processing, Grain products, Soybean products.
Abstract: This article is in two parts. Part I in this issue describes three extrusion processes used in the food industry: cold forming, low-pressure cooking and forming, and high-pressure cooking and forming. Methods of using extrusion equipment are outlined, as well as ways to evaluate the product extruded. Results attained by varying the use of extrusion equipment are also described.

1845-73
EXTRUSION COOKING OF CEREALS AND SOYBEANS - PART II.
H F Conway
Food Prod Dev 5 (3): 16-22. May 1971.
HD9000.1.F64
Cooking equipment (Large), Cooking methods, Food processing, Grain products, Soybean products.
Abstract: This is the second part of a two-part article describing three extrusion processes used in the food industry: cold forming, low-pressure cooking and forming, and high-pressure cooking and forming. Methods of using extrusion equipment are outlined, as well as ways to evaluate the product extruded. Results attained by varing the use of extrusion equipment are also described.

1846-73
EYE THE POTATO FOR VITAMIN C.
B G Anderson
Sch Foodserv J 26 (9): 58-60. Oct 1972.
389.8 SCH6
Ascorbic acid, Potatoes, Recipes, School food service.
Abstract: Potatoes supply nearly 20% of the nation's vitamin C, while the vitamin is destroyed easily by heat, the potato granule industry is adding vitamin C to their products; includes recipes.

1847-73
FINDING THE CORRECT RETAIL PACKAGE TO INTRODUCE AN UNBELIEVABLE PRODUCT.
Richard D McCormick
Food Prod Dev 5 (4): 25-26. Jun/Jul 1971.
HD9000.1.F64
Attitudes, Consumer economics, Food packaging, Food technology, New foods, Synthetic foods, Vegetables.
Abstract: A Florida company developed a process whereby celery, and other vegetables, could be cooked and canned and yet remain crisp. Homemakers, however, could not believe that a canned product could be as crisp as a fresh product. "Considerable, in-depth probing was required before the conflict of attitude could be resolved." At the time of this article, they were experimenting with glass jars and film-sealed plastic trays. A sequel is promised to report on the final resolution of the dilemma.

1848-73
FISH & SEAFOOD: WHERE CONVENIENCE SPANS THE CONTINENTS.
Bruce Smith
Food Serv 33 (2): 23-27. Feb 1971.
389.2538 F732
Convenience foods, Cookery, International, Fish, Seafood.
Abstract: In the U.S., all age groups are expressing interest in the flavors of foreign fare. One result has been the development of U.S. processed international seafood products. Some 26 items available in portion-control convenience form are listed. Color photographs illustrate several seafood dishes and accompaniments.

1849-73
FISH PROTEIN CONCENTRATE ENRICHMENT OF NOODLES.
H C Woo, A M Erdman
J Home Econ 63 (4): 263-265, ref. Apr 1971.
321.8 J82
Diets, Fish, Fish protein concentrates (fpc), Noodles, Proteins.
Abstract: Ten and 15 percent fish protein concentrates in noodles are acceptable in diet of Orientals, especially children. Sufficient noodles are generally eaten to make a major contribution to protein supply in diet.

1850-73
FOCUS GROUP INTERVIEW - REVEALS LIKES AND DISLIKES FOR SALAD DRESSINGS, CONTAINERS.
Roy E Morse
Food Prod Dev 5(8): 38-46. Dec/Jan 1972.
HD9000.1.F64
Food packaging, Food preferences, Interviews, Salad dressings.
Abstract: The author recently conducted a "focus group" interview of seven consumers on behalf of the Mayonnaise and Salad Dressing Institute. This report is intended to show how focus group interviews can uncover consumer attitudes and needs when used by a skilled interviewer.

1851-73
FOOD APPLICATIONS FOR MEMBRANE ULTRAFILTRATION.
M C Porter, A S Michaels
Food Prod Dev 5(1): 64-67. Feb/Mar 1971.
HD9000.1.F64
Biochemistry, Chemistry, Food processing, Nutrients.
Abstract: This article describes how aqueous food products whose nutritive values exist as macro-molecular or colloidal substances can be inexpensively dewatered and/or demineralized by low pressure membrane ultrafiltration. Ultrafiltration is the separation of relatively high molecular weight solutes such as proteins, polymers, and colloidally dispersed substances. In food processing, ultrafiltration allows more economical processing with no deterioration in quality.

1852-73
FOOD FOR A MODERN WORLD (VIDEOCASSETTE): PRODUCED BY THE DAIRY COUNCIL OF CALIF. DISTRIBUTED BY PERENNIAL EDUCATION, INC. AND THE NATIONAL DAIRY COUNCIL.
Dairy Council of California
Los Angeles, Wexler Film Productions 1 videocassette, sd. col, 21 min, 3/4". 1968.
TX353.F6 FEN AV
Agriculture, Food supply, Population growth, Secondary education.
For use in videocassette player. Includes teacher's guide.
Abstract: Prepared for senior high school students and for adults, this film traces developments in the U.S. food technology and agriculture over the past fifty years. And it compares our ability to produce and preserve food with situations in other parts of the world. As the film fosters appreciation for our own country's agricultural achievements, it also makes clear the imperative need to extend modern farming techniques to peoples everywhere.

1853-73
FOOD FORTIFICATION: SOME VISIBLE AND INVISIBLE COST CONSIDERATIONS.
John Gage
Food Prod Dev 5(8): 20-21. Dec/Jan 1972.
HD9000.1.F64
Cost effectiveness, Food cost analysis, Food processing, Fortification agents.
Abstract: Food manufacturers evaluate and fortify foods for various reasons: nutritional need, consumer interest, or cost reduction. This article examines the cost effectiveness of fortification in some typical cases.

1854-73
THE FOOD PROCESSING FRONT OF THE SEVENTIES.
Kermit Bird
J Am Diet Assoc 58 (2): 103-108. Feb 1971.
389.8 AM34
Canning, Concentrates, Food processing, Food quality, Milk products, New products, Soybean products, Textured vegetable proteins.
Abstract: Compared with the technology of some industries, food processing has been slow to change. Tradition, the complicated nature of foods, and their inherent instability inhibit quick modifications. Now, however, forces outside the food system itself quicken the pace of the food industry to adapt innovations. These forces include economic pressure, concern over pollution and waste disposal, and the specter of worldwide famine. The three food processing methods touched on in this paper concern new and more efficient ways of utilizing or preserving food. Soy proteins, aseptic canning, and reverse osmosis, as well as many other new food innovations like them, will need considerable work. This will be in terms of determining the effects of these innovative processes on the health, well-being, cultural, and social aspects of our lives during the decade ahead.

1855-73
FOODS OF THE FUTURE.
Harvey Hearl
Cornell Hotel And Restaurant Admin Quarterly 11 (2): 18-20. Aug 1970.
TX901.C67
Agricultural development, Food supply, Food technology, Prediction, Processed foods, Proteins, Synthetic foods.
Abstract: What will we be eating in the year 2000? How will it be produced? Extrapolating from today's foods and methods of food production, the author paints a futuristic picture of man's control over the speed of crop growth, new sources of protein to feed the 8 billion inhabitants of the earth, genetic engineering of new food plants, the disappearance of meat and poultry products, and complete synthetic meals that are nutritionally balanced.

1856-73
FORMULATING LOW CALORIE FOODS WITH CARBOHYDRATE GUMS.
A J Finberg
Food Technol 26 (3): 28-30. Mar 1972.
389.8 F7398
Caloric values, Carbohydrates, Dressings, Formulated foods and specialized products.
Abstract: The selection and uses of carbohydrate gums in low calorie foods are described, and the formulation of pourable and spoonable dressings is discussed.

1857-73
FORTIFIED FOODS: THE NEXT REVOLUTION.
Chem Eng News 48: 36-43. Aug 10, 1970.
381.3825M
Food programs, Food supply, Food technology, Fortification agents, Malnutrition, Soybean products.
Reprint.
Abstract: At present rates of food production and population growth, the average daily caloric supply per person will decline to 1393 calories by the year 2000. This is only slightly over half the minimum daily requirement. Three officials from the U.S. Dept. of Agriculture, the Agency for International Development and UNICEF describe the efforts being made by their organizations to develop and distribute high protein foods and thereby alleviate malnutrition.

1858-73
FORTIFYING SOFT DRINKS WITH CHEESE WHEY PROTEIN.
W H Holsinger
Food Technol 27 (2): 59, 60, 64, 65. Feb 1973.
389.8 F7398
Fortification agents, Milk products, Nutrient values, Protein concentrates, Soft drinks.
Abstract: Dried cottage cheese whey concentrate was added to carbonated soft drinks to try to improve their nutritive value without detectable changes in flavor or appearance. The results of solubility and stability studies indicate that soft drinks can be successfully fortified with cheese whey proteins.

1859-73
FRANKFURTERS WITHOUT NITRATES OR NITRITES.
Joseph H MacNeil, Morris G Mast
Food Prod Dev 7(2): 36-40. Mar 1973.
HD9000.1.F64
Color in foods, Food processing, Frankfurters.
Extract: It would appear that acceptable flavor responses and shelf life were obtained with frankfurters without nitrates and nitrites when a spice extractive at 0.03 and 0.05 per cent was added. The only "major" disadvantage in not using nitrates or nitrites seems to the the lack of the characteristic pink color. While Greenberg (7) feels that flavor would be the major problem, our studies indicate that color is the major problem that would have to be overcome. This paper should not be interpreted as advocating the abolishment of nitrates and nitrites, rather an exploration of some alternatives to a food additive which is presently being questioned.

1860-73
FREEZING ACTIVATES TEMPERATURE DEVICE WHICH WARNS OF PRODUCT MISHANDLING.
Quick Frozen Foods 33 (7): 26-27, 108. Feb 1971.
389.8 Q4
Food preservation, Food storage, Frozen foods, Indicators, Spoilage.
Abstract: The "Irreversible warm-up Indicator," or IWI, is a device that indicates if a frozen food has warmed up to too high a temperature and has stayed warm long enough to be harmful. The IWI consists of three wax balls containing eutectic salts mounted on yellow indicator paper. A low freezing temperature cracks the balls, releasing the salts on the paper. If the temperature rises above a pre-set limit, the salts melt onto the indicator paper and turn it red. IWIs can be set to trigger at a variety of temperatures, and are small enough to be attached to any frozen food package. They are non-toxic, and can be produced for a penny a piece.

1861-73
FROZEN FOODS PARTICIPATE IN ORGANIC FOODS BOOM.
Arnie Katz
Quick Frozen Foods 33 (10): 88-89. May 1971.
389.8 Q4
Food preservation, Frozen foods, Merchandising, Organic foods.
Abstract: The organic foods market is largely untapped by frozen food processors. The article points out the growing demand for frozen organic foods. Organic food retailers find frozen foods give longer shelf life and greater product variety. Baked goods and vegetables are popular frozen organic products.

1862-73
FROZEN, PRECOOKED RICE SHAPES SUITABLE FOR ALL MARKETS.
C C Huxsoll, D W Hemnick, C J Dunlap
Food Prod Dev 6(5): 91-94. Aug/Sept 1972.
HD9000.1.F64
Food processing, Frozen foods, Marketing, New products, Palatability ratings, Prepared foods, Processed foods, Rice.
Abstract: This article describes a new product, called rice shapes--a crusted, precooked, prefried, frozen rice product resembling extruded potato products and intended for use as a snack or as part of a meal. The authors relate how the market was determined, how the product is actually formulated and processed, and how the finished product was evaluated in terms of objective and subjective criteria.

1863-73
FURTHER PROCESSED, PRECOOKED FROZEN MEATS GROWING AT BETTER THAN 20% ANNUALLY.
Sam Martin
Quick Frozen Foods 34 (3): 41-45, 96. Oct 1971.
389.8 Q4
Convenience foods, Frozen foods, Main dishes, Marketing, Meat, Merchandising, Prepared foods, Processed foods.
Abstract: Products of the precooked variety (hamburgers, meatballs, main courses, roast beef, and corned beef) are making great progress in frozen foods sales volume. This aspect of the frozen food business is expected to grow an average of 36 percent overall in the next 5 years. A survey of the market indicates such.

1864-73
THE FUTURE OF THE FOOD INDUSTRY.
B J Buchanan
Food Technol 26 (4): 72, 74. Apr 1972.
389.8 F7398
Agricultural development, Convenience foods, Cultural factors, Food industry, Food processing, Food supply, Food technology, Nutrition education, Prediction.
Abstract: Predictions for the future of the food industry include increased growth in convenience foods, increased food supply, improved nutrition and safety, and marked changes in food distribution.

1865-73
GENETIC IMPROVEMENT OF CROP FOODS.
Norman Borlaug
Nutr Today 7 (1): 20-21, 24-25. Jan/Feb 1972.
RA784.N8
Agricultural development, Agriculture, Diet improvement, Food industry, Food supply, Genetic engineering, Grain products, Plant sources of foods.
Abstract: Genetic engineering is making it possible for farmers, even in depressed areas, to produce more food of higher nutritional value to feed the world in the next three decades. The time bought may enable man to gain control of population growth. The author discusses the current status of genetic engineering of cereal grains and projections for future improvements. However, he points out two dangers confronting the world: (1) overpopulation to the point of exceeding food supply, thus making food itself a luxury available only to the affluent, and (2) "emotional environmentalists" who would "turn back the clock" on modern agriculture by advocating outdated farming methods that cannot hope to feed the world of the future.

1866-73
THE ECONOMICS OF FOOD PROCESSING.
W Smith Greig
Westport, Conn., AVI 373 p. 1971.
TP370.G7 FEN
Food economics and consumption, Food industry, Food processing, Food purchasing, Food technology, Marketing.
Extract: The economics of food processing is a vast and complex field. Food processing is still the largest business in the world. Certainly all of the details of the economic aspects of food processing could never be covered. The purpose of this book is to provide a general overview of some of the more important economic and business problem areas facing the food processing industry. Many of these problem areas are affected by or caused by changing social, political, and technological conditions. The subjects of international trade, international competition, and international regulation were not included. However, a substantial section was devoted to interregional competition. References to major or particularly relevant studies have been cited to establish authority and to assist the reader who may wish to obtain additional information about a particular subject.

1867-73
HIGH PROTEIN FOOD DEVELOPED FOR SCHOOL CHILDREN.
Food Technol 25 (9): 90. Sept 1971.
389.8 F7398
Head Start, Protein foods, Protein malnutrition, School breakfast programs.
Abstract: ITT Continental Baking Co. developed a food known in the laboratory as H-11, and now called Astrofood. The product can help to fight malnutrition. It is being received by children in schools, day care centers and Head Start programs. About 12 thousand children receive nutritional breakfasts each morning.

1868-73
IDENTIFYING AND CONTROLLING PRODUCT QUALITY ATTRIBUTES - USING PREFERENCE TASTE PANELS.
Clarence K Wiesman
Food Prod Dev 5(2): 15-22. Apr 1971.
HD9000.1.F64
Food preferences, Food processing, Food quality, Palatability ratings, Taste panels.
Abstract: Product quality is defined as the composite product characteristics of engineering and manufacturing that determine the degree to which the product will meet the expectations of the customer in terms of palatability, color, texture, convenience, safety, aesthetics, and nutritional value, shelf life, packaging, and cost. This article describes how the food industry should make use of taste panels to determine what a significant majority of people prefer, so as to tailor food products accordingly.

1869-73
INDEPENDENT BAKERS PROVE SALES ADVANTAGE OF NUTRITIONAL ENRICHMENT.
Food Prod Dev 6(6): 68-70. Oct 1972.
HD9000.1.F64

Breads, Enrichment, Marketing.
Abstract: The National Bakers Cooperative successfully boosted sales by promoting the benefits of bread enriched to higher nutritional levels.

1870-73
INNOVATION VS NUTRITION AS THE CRITERION FOR FOOD PRODUCT DEVELOPMENT.
P A Lachance
Food Technol 25 (6): 51, 52, 53. Jun 1971.
389.8 F7398
Food fads, Food processing, Food technology, New products, Nutrient values, Research.
Abstract: Man has no inborn food instincts to protect him from malnutrition. Nutrition education has failed to improve the general state of nutrition and health.

1871-73
INTEGRAL HEATING SYSTEM RECONSTITUTES FROZEN MEALS IN 15 MINUTES.
T S Shevlin, J M Hamlum
Food Technol 24 (9): 33, 36, 37. Sept 1972.
389.8 F7398
Cooking, Cooking equipment (Large), Food preparation and distribution systems, Frozen foods, Ovens.
Abstract: Integral heating--a technology for the efficient introduction of electrical resistance heat into a low mass food container--has been developed. Market studies revealed a need for short-time, efficient heating of controlled-portion, pre-plated frozen meals. The integral heating system heats 8-12 oz meals from 0 degree F to 180 degrees F in 15 minutes. Results of an airline feeding study in which 3,000 passengers were fed while flying 1.5 hr segments and transcontinental segments indicate that the system can be used efficiently for institutional feeding with considerable cost savings.

1872-73
INTRODUCTION OF OJ-RELATED PRODUCTS STRIKES SOME SOUR NOTES IN INDUSTRY.
Quick Frozen Foods 33 (9): 113-114, 125. Apr 1971.
389.8 Q4
Frozen foods, Fruit juices, Marketing, Oranges.
Abstract: A bumper orange crop in 1971 stimulated the introduction of new products derived from frozen concentrated orange juice: blends with other fruit juices, milk and fruit combinations, and a new freeze-dried concentrate. Growers are wary of attempts to pass off artificial substitutes as real citrus, and of advertising that emphasizes comparable nutritive value.

1873-73
KUBELKA-MUNK COLORANT LAYER CONCEPT.
F M Clydesdale, F J Francis
Food Prod Dev 5 (3): 82-88. May 1971.
HD9000.1.F64
Analytical methods, Chemistry, Color in foods, Food analysis, Food technology.
Abstract: This article is devoted to an explanation of the Kubelka-Monk colorant layer concept, describing its use in defining and measuring the color of turbid or translucent food materials. The authors pursue the methodology emanating from the theory, discussing the methods of measurement and mathematical manipulations of data and noting especially the applications to food measurement.

1874-73
LIPASES AND FLAVOR DEVELOPMENT IN SOME ITALIAN CHEESE VARIETIES.
S Neelakantan, K M Shahani, R C Arnold
Food Prod Dev 5(7): 52-58. Nov 1971.
HD9000.1.F64
Cheese, Enzymes, Food analysis, Food processing, Italy, Lipids, Prediction, Proteins.
Abstract: Italian cheese have characteristic flavors which vary from milk mozzarella to sharp Romano. Preparations of purified lipases, from calf, kid, and lamb sources have been made available, and much work has been done in standardizing these preparations. The author describes how to incorporate on a commercial basis the lipases in appropriate ammounts and so predict the flavor quality of the end product using comparable cheese-making procedures.

1875-73
A MANUFACTURER LOOKS AT FOOD SAFETY.
James P McFarland
Food Prod Dev 6(5): 26-28. Dec/Jan 1973.
HD9000.1.F64
Food additives, Food adulterants, Food standards and legislation, Food technology, Safety.
Abstract: The author talks about how technology has reduced greatly the risks of eating unsafe food. He elaborates on three basic rules concerning food additives that should be observed by all manufacturers. (1) No chemical additive should be used for human consumption that is not safe within the closest limits modern science can devise. (2) No chemical should be used that is not necessary. (3) Since people must be fed, manufacturers should go ahead producing food with the knowledge available if known benefits sufficiently outweigh known risks.

1876-73
FOOD POLLUTION; THE VIOLATION OF OUR INNER ECOLOGY.
Gene Marine, Judith Van Allen
New York, Holt, Rinehart and Winston 385 p. 1972.
TX533.M37 FGN
Additives and adulterants, Cancer, Food additives, Food and Drug Administration, Food fads, Food standards and legislation, Food technology, Food-related disorders, Pesticide residues.
Abstract: The authors challenge the assumption that Americans are well and safely fed by reporting on numerous questionable practices followed by the food industry and their possible effects on our health. Examples cited include the addition of additives (three pounds per American per year) that may cause genetic mutations or cancer; the use of coloring agents that are suspected of causing cancer; the use of pesticides, herbicides, and fungicides that have a dangerous degree of biospheric persistence, and the use of artificial sweetners and other ingredients of doubtful efficacy and safeness.

1877-73
THE MEASUREMENT OF MEAT COLOR.
F M Clydesdale, F J Francis
Food Prod Dev 5 (5): 87-97. Aug/Sept 1971.
HD9000.1.F64
Analytical methods, Animal sources of food, Color in foods, Food analysis, Food quality, Measurement, Meat.
Abstract: The authors explain the methods of measuring meat color and assesses the usefulness of each. Measurement of meat color generally follows visual changes in coloration which the meat undergoes, or calibrates the chemical state of myoglobin and its derivatives by means of calorimetric techniques.

1878-73
MEAT PATTIE CHOSEN FIRST PRODUCT TO GAIN NUTRITIONAL, TEXTURAL ADVANTAGES OF NEW PROTEIN FIBER.
Food Prod Dev 6(3): 18. May 1972.
HD9000.1.F64
Fortified foods, Hamburgers, Meat, New products, Processed foods, Proteins, Textured vegetable proteins.
Abstract: This article is in praise of a company called Larry's Food Products whose prepared meat patties were selected as the subject medium for testing Ralston Purina's new food protein fiber. The people at Larry's are pleased with the infusion of the new fiber, and they are convinced it will make their meat products even better than before.

1879-73
MEETING FUTURE NEEDS.
N S Scrimshaw
J Can Diet Assoc 32 (3): 117-128, ref. Sept 1971.
389.9 C1632
Amino acids, Food technology, Foods, Grain products, Legumes, Malnutrition, Oilseeds, Population growth, Proteins.
Abstract: Discusses the protein problem, particularly in developing countries, the effect of the Green Revolution, and the solving of the problem through plant breeding, developing higher yield legumes and oilseeds, use of oilseed meals for human consumption, synthetic amino acids, seafood, and protein from single-cell organisms.

1880-73
THE METRIC QUESTION - EXPECT NEW PACKAGES, TRADE SHIFTS.
James W Peters
Food Prod Dev 7(2): 48. Mar 1973.
HD9000.1.F64
Food packaging, Marketing, Measurement, Metric system.
Abstract: This article analyzes the effects the adoption of the metric system could have on American food packaging and marketing practices.

1881-73
MICROFRAGRANCE; A SUBTLE SCENT TO BUILD PRODUCT APPEAL.
Betty Vivian Johnson
Food Prod Dev 6(3): 58-59. May 1972.
HD9000.1.F64
Consumer economics, Marketing, Merchandising, Odor.
Abstract: One relatively new tool being exploited by marketing specialists is the use of aroma. A "scratch and sniff" strip containing the odor of the fully prepared product is made available to the consumer at the point of purchase. When scratched, this strip emits what is known as a "microfragrance," which suggests how that product will smell while being cooked in the kitchen.

1882-73
MICROWAVE ADAPTER PERMITS FROZEN FOODS IN FOIL CONTAINERS TO HEAT IN MINUTES.
Sam Martin
Quick Frozen Foods 34 (10): 44-45, 100. Mar 1972.
389.8 Q4
Convenience foods, Cooking equipment (Large), Cooking methods, Cost effectiveness, Frozen foods, Microwave cooking, Packaging, Processed foods.
Abstract: Dinners, entrees, meat pies, and other foods in foil containers can be reconstituted quickly by the use of a microwave kiln with built-in elements absorbing the energy from the microwaves and radiating it back as heat to the food. This equipment can fry, bake, broil, or barbecue. With greater use of this kiln, metal containers become essential to heating food, which is good for the manufacturers of metal containers.

1883-73
MICROWAVE VS. CONVENTIONAL COOKING OF VEGETABLES AT HIGH ALTITUDE.
Ferne Bowman
J Am Diet Assoc 58 (5): 427-433. May 1971.
389.8 AM34
Cooking methods, Environmental factors, Microwave cooking, Palatability ratings, Vegetables.
Abstract: The effect of microwave, saucepan, or pressure saucepan cooking at an altitude of 5,000 feet on sensory appraisals of color, flavor, tenderness, or texture of 13 fresh or 9 frozen vegetables and of weight on time required to cook vegetables by microwaves was investigated. The effect of cooking method on acceptability of vegetables was not consistent within or among the vegetables studied. Each method was satisfactory, but no single method was consistently best for cooking vegetables at this altitude. The time required to cook three unit-loads of four fresh or frozen vegetables in the microwave range increased linearly but was not directly proportional to unit of weight.

1884-73
MONOSODIUM GLUTAMATE: THE MYTH AND THE MATTER.
Food Serv 32 (7): 37, 46. Jul 1970.
389.2538 F732
Flavor intensifiers, Food additives, Seasonings.
Abstract: This article presents the basic facts about monosodium glutamate - what it is, how it works, and how and when to use it in cooking.

1885-73
FOOD FOR TOMORROW: RESOURCES, ENVIRONMENT, DISTRIBUTION; PROCEEDINGS, SEVENTEENTH ANNUAL MEETING AND MINUTES OF THE BUSINESS SESSION, OCTOBER 14-15, 1968.
National Research Council, Agricultural Research Institute
Washington, D.C. 198 p. 1968.
S22.A34 FEN
Agricultural development, Agriculture, Conferences, Consumer economics, Environmental factors, Food economics and consumption, Food supply, Management, Proceedings.
Abstract: The proceedings include several papers each on "Managing the Rural Environment to Optimize Resources", "Agribusiness Systems for Serving the Consumer", and "Agricultural leadership". The second group of papers emphasizes the industry's role in satisfying consumer demands and in the related evolutionary modifications in purchasing, processing, distributing, and retailing agricultural products. The third group of papers "reveal a growing realization that the agricultural organizational structure of yesteryear must yield to the new social and scientific environments if the food needs of our people are to be met in the years just ahead.".

1886-73
EVALUATING THE SAFETY OF FOOD CHEMICALS.
National Research Council, Food Protection Committee
Washington, D.C. 55 p. 1970.
TX541.N3 FEN
Cancer, Evaluation, Food additives, Food chemistry, Research methodology, Safety, Toxicants.
Abstract: The Food Protection Committee, The Joint FAO/WHO Expert Committee on Food Additives, and the U.S. Food and Drug Administration (FDA) have published complementary statements of the principles underlying evalu-ation of the safety of food chemicals and have set forth proposed procedures for accomplishing the evaluation. The purpose of this report is to review the purposes and value of what have become conventional procedures and to evaluate in light of that review the contribution or potential contribution that more recently adopted and proposed procedures might make to ensuring the safety of the food supply.

1887-73
ARTIFICIAL AND SYNTHETIC FOODS. (RUS)
A Nesmeyanov
U.S., Dept. of Commerce, Joint Publications Research Service
Arlington, Va. 13 p. 1970.
TP370.N4 FEN
Amino acids, Food technology, Proteins, Synthetic foods, Yeast.
From Nauka i Zhizn', Moscow, No. 6, 1970, pp.29,32.
Abstract: This paper discusses some of the problems involved in the synthesis of protein rich foods. The emphasis is on the use of yeast. The productivity of micro-organisms is many times the productivity of animals and fowls. A ton of yeast can yield 1,000 tons of descendants, containing up to 400 tons of albumin (protein). Two methods for converting yeast albumin to human food are being explored: fermentative hydrolysis, and chemical destruction of the cell membrane with total separation of the albumin. Once the raw albumin has been obtained, the synthesis of appropriately cross-linked taste and texture must also be accomplished in order to provide palatable foods.

1888-73
NEW FOOD PRODUCTS AND FOOD PREPARATION TECHNIQUES.
Mary Coleman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 25-36. July 12/24, 1971.
LB3479.U5P4 FEN
Food preparation, Synthetic foods.
Abstract: This paper covers new food products and food preparation techniques. Included are discussions of synthetic foods, enrichment and fortification of foods, food additives, and meat cookery.

1889-73
THE NEW FOODS AND THE MARKETS THAT NEED THEM.
Food Serv 34 (4): 20-28, 70-77. Apr 1972.
389.2538 F732
Marketing, New products, Soybean products, Synthetic foods, Textured vegetable proteins.
Abstract: Extruded soy protein products are available in dehydrated form, either flavored or unflavored and with or without coloring; rehydrated, they resemble certain meats. Spun soy protein products come dehydrated, frozen, or canned; although they are more expensive than extruded products, they can be used as purchased. Dehydrated soy protein concentrate products are designed for use primarily in combination with ground beef; they are usually without flavor and aroma, can be colored to resemble meat particles, and result in a product similar to that prepared from extruded or spun soy protein products and ground meat. The use of these soy protein foods can result in greater yields because they tend to absorb natural meat juices. The cost of extruded and concentrated soy products range from about 25 to 45 cents per pound. Hydration results in a cost of about 7.5 to 18 cents per pound meat replacement. Spun soy products range from 40 to 80 cents per pound. Storage advantages and nutritional content are other pluses. Uses for these products are discussed in relation to school food service, hospitals, and college and university food service.

1890-73
NEW FOODS FOR A NEW DECADE.
M V Klicka
Sch Lunch J p. 12-18. May 1970.
389.8 SCH6
Convenience foods, Dehydrated foods, Food packaging, Food preservation, Freeze-dried foods, Irradiated foods.
Abstract: Food and packaging innovations developed by the military are germane to school food service. Dehydrated, freeze-dried, compressed freeze-dried, frozen, precooked frozen, irradiated foods, in lightweight, corrosive-resistant, flexible packaging contribute to ease and low cost of transportation.

1891-73
NEW PROCESS FOR SOURDOUGH BREAD IMPROVES UNIFORMITY AND REDUCES PROCESS TIME.
D R Shenkenberg, F G Barnes
Food Prod Dev 6(1): 29-32. Feb/Mar 1972.
HD9000.1.F64
Baking, Batters and doughs, Breads, Food processing.
Abstract: This article describes a new method of making sourdough bread in quantity. Traditional methods of manufacture require 20 to 22 hours from start to finished product, because the process is dependent on microorganisms in the sponge to grow and produce lactic and acetic acids. Sponge transfers and lengthy proof times are necessary to obtain proper acid development. In the new method, frozen starter cultures for sourdough eliminate the need for sponge transfers, and the use of more yeast, less salt, and higher dough temperatures reduce the process time to three hours.

1892-73
NEW PRODUCTS FROM SMALLER COMPANIES.
J Larry Heid
Food Prod Dev 5 (5): 47-49. Aug/Sept 1971.
HD9000.1.F64
Food industry, Food processing, Food technology, New products, Synthetic foods.
Abstract: The author discusses the task of new product marketers, that of motivating consumers to make initial and repeat purchases in sufficient volume and at a price which will cover development, production, and marketing costs while returning a fair profit. The small companies have special problems and advantages in the field of new product development. The author explains how small companies can minimize problems and make the most of their advantages.

1893-73
NEW TO THE CONVENIENCE ROSTER: CANNED CRUSHED TOMATO.
Food Serv 34 (8): 48-49. Aug 1972.
389.2538 F732
Canned foods, Convenience foods, Flower, fruit vegetables, Merchandising, Tomatoes.
Abstract: Crushed tomato in processed form permits easier handling and eliminates a great deal of waste. The nutritional analysis of these tomatoes is given.

1894-73
A NEWLY DEVELOPED SYSTEM FOR MEASURING HEADSPACE OXYGEN IN GAS-FLUSHED FLEXIBLE PACKAGES.
Vina Spiehler
Food Prod Dev 4(8): 58-62. Dec/Jan 1971.
HD9000.1.F64
Food packaging, Food preservation, Preservatives.
Abstract: Application of gas-flushed, flexible packaging is increasing because the process successfully extends the shelf life of oxygen-sensitive foods. Carbon dioxide or nitrogen is most often used to purge the gas-flushed package. This article describes a rapid, accurate system of measuring the amount of oxygen in the headspace of flexible packages. Oxygen measurement is based on its magnetic susceptibility, a property unique

to this gas. Other gasses in gas-flushed packaging are slightly diamagnetic, and are repelled from a magnetic field. This allows for precise determinations of oxygen concentrations in the presence of other gasses.

1895-73
NITRITES AND NITRATES IN FOOD.
S Govindarajan
Food Prod Dev 6(5): 33-34. Oct 1972.
HD9000.1.F64
Cancer, Food additives, Nitrogen compounds, Toxicity.
Extract: Since the Food and Drug Administration began the massive task of reviewing the safety of substances added to food, there has been a growing speculation regarding the status of nitrates and nitrites as a food additive. The speculation brewed from the recent discovery that nitrosamines, a family of compounds that contain many known carcinogens (cancer producing agents), can be formed by the interaction of nitrites and secondary or tertiary amines. Thus, there may be a possible health hazard in foods containing added nitrates or nitrites. In this review, food application, toxicology, and present status of nitrates and nitrites are discussed in the light of this controversy.

1896-73
NON-DAIRY CHEESE - A UNIQUE REALITY.
H R Vernon
Food Prod Dev 6(5): 22-26. Aug/Sept 1972.
HD9000.1.F64
Cheese, Food processing, Food substitutions, New products, Processed foods, Synthetic foods.
Abstract: Development of a non-dairy cheese food necessitates finding a suitable fat source other than butter and a protein source other than milk. One company has developed a cheese food using the sodium and calcium salts of casein as a source for protein, and hydrogenated vegetable oils as a source for fat. Artificial flavors, minerals, vitamins, and amino acids were added for flavor and nutrition. The article goes on to detail the new cheese food's nutritional components, and to describe the flavor control, keeping qualities, and other characteristics.

1897-73
NOTEBOOK ON SOY: USDA ANSWERS QUESTIONS ABOUT NEW FOODS.
Sch Foodserv J 26 (7): 61-62. Jul/Aug 1972.
389.8 SCH6
Convenience foods, New foods, Proteins, Simulated foods, Synthetic foods.
Abstract: Answers to questions about various kinds of new foods, about proteins, and why soybeans are important.

1898-73
NOTEBOOK ON SOY: AGRICULTURAL RESEARCH MEANS NEW FOODS.
Sch Foodserv J 26 (7): 69-70. Jul/Aug 1972.
389.8 SCH6
Agricultural development, New foods, Proteins.
Abstract: Introduces some new foods with which the Agricultural Research Service is working.

1899-73
NOTEBOOK ON SOY: WHY 'ENGINEERED' FOODS AT SCHOOL.
Sch Foodserv J 26 (7): 53-54,56. Jul/Aug 1972.
389.8 SCH6
Agricultural development, Biscuits, Child nutrition programs, Cup-can, Enrichment agents, Fortification agents, New foods, Soybean products, Textured vegetable proteins.
Abstract: Since the USDA Food and Nutrition Service was established, four new food concepts have been approved for use in child nutrition programs. These are: 1. Textured vegetable protein products; 2. Fortified baked products; 3. Protein-fortified macaroni; 4. Cup-can.

1900-73
NOVEL PROCESS CONTROLS QUALITY VARIABLES FOR FRENCH FRIED POTATOES - EXTENDS SHELF LIFE OF POTATO CHIPS.
S W Aronson
Food Prod Dev 6(3): 42-46. May 1972.
HD9000.1.F64
Food preparation, Food preservation, Food processing, Frying, deep fat, Potatoes, Processed foods.
Abstract: This article describes a new process for adding to the nutritive value of French fries and potato chips and at the same time prolonging their shelf life. By coating the products with a mixture of flour, casein, soy protein, vitamins, salt, and anti-oxidant, they remain dry to the touch after cooking but are still tender and crisp. The author presents tables showing the data to back up the improvements claimed for this new bread-type coating.

1901-73
NUTRIFICATION: A NEW NUTRITIONAL CONCEPT FOR NEW TYPES OF FOODS.
P A Lachance
Food Technol 24 (6): 100. June 1970.
389.8 F7398
Enrichment, Food technology, Fortification agents, Synthetic foods.
Abstract: The term "nutrification"--meaning "to make nutritionally complete"--is proposed to designate the addition of a proportion of all necessary vitamins and minerals to a fabricated food. It is also proposed that "nutrification" be based on the protein and calorie content of the fabricated food because the role and efficiency of vitamins and minerals is linked to the metabolism of protein and calories.

1902-73
NUTRITION NOTES: WHERE ARE WE GOING WITH SCHOOL FEEDING?
Food Prod Dev 5 (5): 79. Aug/Sept 1971.
HD9000.1.F64
Cup-can, Food programs, Food service, Fortified foods, Nutrition, School food service, School lunch programs.
Abstract: This article gives information about a class of products called "engineered foods"--foods that have been taken apart and put back together to meet specific nutritional needs. The Food and Nutrition Service of the USDA is interested in utilizing engineered foods in the School Lunch Program. The article emphasizes areas of development in which food companies might become involved.

1903-73
NUTRITION UPGRADED, FINAL TEXTURE CONTROLLED USING NEW STRUCTURED PROTEIN FIBER.
Richard D McCormick
Food Prod Dev 6(3): 23-26. May 1972.
HD9000.1.F64
Fortified foods, New products, Processed foods, Proteins, Textured vegetable proteins.
Abstract: This article is in praise of a new protein filament (Edi-ProTM 200) developed by the Ralston Purina Company. Finished products to which the fiber has been added chew very much like tender cuts of meat, poultry, or fish, depending on the amount of protein added and the subsequent processing. The author goes into detail about the many and varied applications of this fiber.

1904-73
NUTRITIONAL IODINE IN PROCESSED FOODS.
E J Kuhajek, H W Fiedelman
Food Technol 27 (1): 52-53. Jan 1973.
389.8 F7398
Iodine, Nutrient content determination, Nutrient values, Processed foods.
Abstract: Iodization of processed foods may be one solution to possible iodine deficiencies in the U.S. diet. This study indicates that iodization of processed foods is feasible, salt is an acceptable carrier, and potassium iodide is a suitable iodine source.

1905-73
NUTRITIVE VALUE OF CANNED MEALS.
E W Hellendoorn
J Am Diet Assoc 58 (5): 434-441. May 1971.
389.8 AM34
Canned foods, Food preservation, Military food service, Nutrient content determination.
Abstract: The effect of heat sterilization and prolonged storage on the nutritive value of six canned meals of meat, vegetables, pulses, and potatoes prepared according to specifications for the Dutch army was examined. The examination included determinations before and after sterilization and after storage for one and a half, three, and five years of the food, of vitamin content, amino acid pattern, and protein utilization in rats. Considerable losses occurred in the vitamin A, thiamin, niacin, and pantothenic acid, both during sterilization and storage, whereas vitamin E, riboflavin, pyridoxine, vitamin B12, folic acid, choline chloride, and inositol were relatively stable. The protein quality of most products decreased slightly during sterilization and showed a steady further decline during storage. The protein of the ration containing white beans improved with sterilization.

1906-73
OPTIMUM NET FILL OF CONTAINERS.
H N Couden
Food Technol 24 (1): 61, 62, 64. Oct 1970.
389.8 F7398
Consumer economics, Food packaging, Food standards and legislation, Marketing.
Abstract: Underfill of containers is in legal violation, while overfill represents unwanted product loss. For any given set of conditions, there is a point where the two meet. This point is identified as the optimum fill. This paper identifies the factors which must be considered to accomplish optimum fill. It provides a table to assist in the "producer's risk" decision, which is the one essential parameter; it shows how the optimum fill is pinpointed; and it illustrates how statistical control may be applied to reduce the overfill without increasing the risk of underfill.

1907-73
PALATABILITY OF A SPECIALTY MEAT ITEM PREPARED BY INTERRUPTED COOKING.
Ruth E Baldwin, Bernice Christy, Bernice M Korschgen
Food Prod Dev 5 (4): 668. Jun/Jul 1971.
HD9000.1.F64
Convenience foods, Cooking methods, Meat, Palatability ratings.
Abstract: This research was a part of an extensive investigation of the influence of interrupted cooking procedures on the palatability of meat. It was the purpose of this study to evaluate the palatability of Beef Wellington prepared by a method including interruption by freezer storage. This product was prepared with rib eye roasts covered with seasoned comminuted meat (forcemeat) and sealed in an outer layer of pastry.

**1907-73**

Mean scores indicated that samples of Beef Wellington were well liked by the panel throughout the study.

**1908-73**
PALATABILITY OF MEAT AFTER LOW TEMPERATURE ROASTING AND FROZEN STORAGE.
Bernice Korschgen, Ruth E Baldwin
Food Prod Dev 6(2): 39-42. Apr 1972.
HD9000.1.F64
Food packaging, Frozen foods, Meat, Palatability ratings, Roasting.
Abstract: This study suggests that, in general, low temperatures (82 to 85 degrees C) are suitable for preroasting pork, lamb, and U.S. utility and U.S. good grades of beef subjected to frozen storage (-19 to -22 degrees C) for as long as one year. When using low temperature cookery for preparing pork and beef it is preferable to slice the preroasted meat and to use the drippings for gravy to serve as a protective coating during frozen storage. Boil-in-pouch type packaging is preferable to aluminum foil trays, although in this study, type of packaging was not as essential to maintenance of palatability of lamb as it was to pork and beef.

**1909-73**
PAPAYA PUREE: A TROPICAL FLAVOR INGREDIENT.
John E Brekke, Harvey T Chan, Catherine G Cavaletto
Food Prod Dev 6(5): 36-37. Oct 1972.
HD9000.1.F64
Flavorings, Food processing, Frozen foods, Papaya.
Abstract: Only a small amount of papaya is processed because retaining the delicate flavor has been difficult. This article describes the processing of a frozen papaya puree that is suitable for remanufacture into beverages, jams and jellies, dairy products, and other foods.

**1910-73**
PERMEABILITY AND FOOD PACKAGING.
Stanley Sacharow
Food Prod Dev 5 (4): 51-52. Jun/Jul 1971.
HD9000.1.F64
Analytical methods, Food packaging, Food preservation.
Abstract: Moisture and gas permeation are important factors in projecting proposed shelf-life values for food packages. This article outlines methods for determining the permeability of various packaging films.

**1911-73**
PLANNING: THAT'S HOW TO DEVELOP A NEW PACKAGE FOR A NEW PRODUCT.
Arthur D Semon
Food Prod Dev 6(5): 50-54. Oct 1972.
HD9000.1.F64
Food packaging, Marketing, Planning.
Abstract: This article tells how a food manufacturer should go about designing a package that will sell.

**1912-73**
POLLUTION, PEOPLE, POWER AND PROFIT - FORCES AT WORK TO CHANGE PACKAGING.
Lorna Opatow
Food Prod Dev 5 (5): 59-66. Aug/Sept 1971.
HD9000.1.F64
Cost effectiveness, Ecology, Food industry, Food packaging, Food processing, Food technology, Pollution.
Abstract: Popular and governmental concern with packaging focuses on its environmental (ecological) effects. The size, shape, material, and the very existence of some types of packaging are being questioned. The author describes the forces at work that will alter the proportion of each type of packaging material used, change the ways in which materials are used, and eventually perhaps decrease overall packaging consumption.

**1913-73**
POSITIONING A PRODUCT FOR THE SPECIAL MARKET.
Richard D McCormick
Food Prod Dev 7(1): 20-22. Feb 1973.
HD9000.1.F64
Candy, Flavorings, Marketing, Merchandising, Miscellaneous foods, New products, Processed foods, Tobacco.
Abstract: This article describes the creation, formulation, and marketing of a new product, called "Tobacco Candy." This candy is designed for people who want to cut down on or quit smoking but haven't the will power. The taste of the candy is like that of a cigarette, and the candy wrapper is in the form of a cigarette pack.

**1914-73**
POSSIBLE DEVELOPMENTS IN THE SUPPLY AND UTILIZATION OF FOOD IN THE NEXT FIFTY YEARS.
J R Vickery
Food Technol 25 (6): 56, 57, 58, 59, 63. Jun 1971.
389.8 F7398
Consumer economics, Food consumption, Food industry, Food supply, Food technology, Prediction.
Abstract: Within the next 50 years, population pressures will cause changes in our production and use of food. Agricultural practices will have to be changed. More land will have to be used for production of food for human rather than animal consumption, and tropical, semi-arid, and arid lands will have to be better utilized. Improved pastures and new breeds of livestock for arid and semi--arid lands will have to be developed. Meat production will continue, as will use of milk products. Better use of fish will have to be made. Utilization of other sources of protein, such as other marine life, single cell protein, and green leaves, will be slow. The economy of underdeveloped countries must be improved so that the people of those countries can afford better nutrition.

**1915-73**
PRECOOKED TURKEY FLAVOR AND CERTAIN CHEMICAL CHANGES CAUSED BY REFRIGERATION AND REHEATING.
J S Cipra, J A Bowers
Food Technol 24 (8): 85, 86, 87. Aug 1970.
389.8 F7398
Convenience foods, Food preservation, Palatability ratings, Poultry, Taste panels.
Abstract: Flavor and aroma of freshly braised turkey breast muscle were rated superior to braised-reheated muscle by trained panelists. Rancid, stale, ammonia, acid, and sulfur aroma, and stale, acid, bitter and salty flavor constituents were more intense in reheated than in freshly braised meat. Intensities of meaty-brothy flavor and aroma were gre-ater in freshly cooked than reheated meat. Storage and rehe-ating had no significant effect on TBA number, ninhydrin positive compounds, or percentage ether extract. Rancidity and staleness increased as intensities of ammonia, bitter, sulfur, and acid flavor and aroma components increased. Sulfur flavor and aroma were related positively to concent-ration of ninhydrin positive compounds.

**1916-73**
PRECOOKING AND REHEATING OF TURKEY.
Janice E Cipra, Jane A Bowers, Anna S Hooper
J Am Diet Assoc 58 (1): 38-40. Jan 1971.
389.8 AM34
Cooking methods, Food yields, Microwave cooking, Palatability ratings, Turkey.
Abstract: Generally, meat cooked in microwave ovens has been found to be less acceptable than that cooked in conventional gas or electric ovens. The purpose of this investigation was to evaluate the eating quality and measure certain physical characteristics of turkey muscle precooked and reheated in microwave and gas ovens. It was found that total cooking and reheating times were significantly less for meat cooked in a microwave oven than for that cooked in a conventional gas oven. However, total cooking losses were significantly greater after microwave cooking and reheating. More intense turkey flavor and less stale flavor resulted from meat cooked by microwaves than by gas. There were no significant differences between methods for pH, color, juiciness, or tenderness. Results of this study indicated that the principal advantages of microwave precooking and reheating of turkey were shorter cooking time and decreased stale flavor of meat.

**1917-73**
PREPARATION AND GROWTH PRODUCING EVALUATION OF A CONCENTRATED COPRECIPITATE OF SOY-CHEESE WHEY PROTEIN.
M Loewenstein, V K Paulraj
Food Prod Dev 5(8): 56-60. Dec/Jan 1972.
HD9000.1.F64
Food processing, Milk products, Protein concentrates, Soybean products, Synthetic foods.
Abstract: Whey disposal is receiving increased attention, as it has for a considerable time. This research was initiated to determine if it was possible to develop a procedure for recovering a soy-cheese whey protein coprecipitate (S-WP) in a small cheese making plant with the equipment normally available or which might be purchased at low cost. The results indicated the nutritional superiority of the concentrated coprecipitate when used to supplement corn grits as the diet for test animals. The causes of this superiority could not be clearly determined.

**1918-73**
PROCESSES AND POTENTIAL MARKETS FOR INSTANT BEAN POWDERS.
Elizabeth D White
Food Prod Dev 6(4): 82-85. Jun/Jul 1972.
HD9000.1.F64
Convenience foods, Food processing, Marketing, Pod vegetables.
Abstract: This article describes the processing and marketing of an instant pinto bean powder developed by a California laboratory.

**1919-73**
PROCESSING CONTRACTS MEAN MORE BREAD.
Food Nutr 1 (4): 10-11. Dec 1971.
TX341.F615
Breads, Commercial food service, Donated foods, Food preparation, School food service.
Abstract: Plan in which flour and shortening donated by USDA were processed in commercial bakeries for use in schools in lunch programs.

**1920-73**
PROCESSING FROZEN BREADS.
Food Prod Dev 5 (3): 48. May 1971.
HD9000.1.F64
Batters and doughs, Breads, Food preservation, Food processing, Food technology, Frozen foods.
Abstract: There are some differences in the production of frozen, unbaked, yeast-leavened doughs as compared with fresh baked breads. In a speech before the American Society of Bakery Engineers, Richard Jeves described some of these differences which have mainly to do with the selection and incorporat-

ion of ingredients into the formulation.

1921-73
PROPOSED NUTRITIONAL GUIDELINES FOR FORMULATED MEALS--FOODS OF THE FUTURE.
J M McIntire
Food Technol 26 (4): 34, 36, 39, 32. Apr 1972.
389.8 F7398
Calculated nutrient content, Convenience foods, Diets for special conditions, Food processing, Food technology, Formulated foods and specialized products, Recommended Dietary Allowances.
Abstract: The author discusses the development of meals specifically formulated to replace conventionally prepared meals. Current guidelines include consideration of caloric content. The author proposes guidelines based on RDA'S.

1922-73
PROTEIN CONCENTRATES AND CELLULOSE AS ADDITIVES IN MEAT LOAVES.
Doris S Wolfman, Dan E Pratt
J Am Diet Assoc 61 (6): 658-661. Dec 1972.
389.8 AM34
Additives and adulterants, Food analysis, Meat, Protein concentrates, Textured vegetable proteins.
Abstract: Meat loaves were prepared with 10 gm. per pound textures vegetable protein (TVP), fish protein concentrate (FPC), or microcrystalline cellulose (MCC) substitution for ground meat. None of the additives affected juiciness as judged by a trained taste panel. Loaves containing FPC were less well accepted with respect to flavor and texture and those with MCC for texture, FPC, TVP, and MCC did not affect moisture, fat, or protein content of the loaves, or the ash content of the MCC and TVP loaves. All of those containing FPC were higher in ash.

1923-73
PROTEIN FROM MICROORGANISMS.
Roger Dabban
Food Technol 24 (6): 35-36,38,40. June 1970.
389.8 F7398
Bacteria, Food supply, Food technology, Malnutrition, Microorganisms, Proteins.
Abstract: A review of studies on yeasts, fungi, bacteria, and algae as potential protein sources to establish alternative solutions to the problems of protein deficiency and dwindling food supply in an ever increasing population.

1924-73
PROTEIN PRODUCTS: ANALOGS OF FAVORITE FOOD FORMS.
Food Serv 32 (10): 35-40. Oct 1970.
389.2538 F732
Food substitutions, Meat, Recipes, Textured vegetable proteins.
Abstract: This review of the development of vegetable protein products includes information on the nutritive value of beef, chicken, and ham analogs and applications for meat and poultry analogs in favorite food forms. Recipes are available from Food Service Magazine for: ham analog (two varieties), chicken a la king analog, beef chili analog, beef loaf--patty--balls analog, and chicken sandwich spread analog.

1925-73
QUALITY EVALUATION OF CANNED AND FREEZE-DRIED APPLESAUCE.
D K Salunkhe
Food Prod Dev 5 (5): 73-74. Aug/Sept 1971.
HD9000.1.F64
Apples, Canned foods, Food processing, Food quality, Freeze-dried foods, Fruits, Measurement, Palatability ratings, Taste panels.
Abstract: Fruits and fruit products have been freeze-dried in order to provide a product offering improved stability without refrigeration, light weight, low volume, ease in handling, and favorable rehydration properties. This article describes a study made to evaluate the quality of freeze-dried applesauce. The results indicated that a high-quality, freeze-dried applesauce can be prepared, but the characteristic of the final product is dependent on the cultivar of the apples that are processed.

1926-73
RECENT DEVELOPMENTS IN THE VITAMIN TECHNOLOGY OF BREAD--HISTORY PERTINENT TODAY.
C N Frey, A S Schultz, L Atkin
Food Technol 26 (6): 54, 56, 58. Jun 1972.
389.8 F7398
Breads, Enrichment, Food technology, Nutrient values, Vitamins.
Abstract: This historically significant paper was read at the first meeting of food technologists in June, 1939, but was never published. The paper discusses white bread made by a formula which gave the product nutritional qualities equal or superior to those of whole wheat bread. It was the forerunner of today's enriched white bread.

1927-73
RECONSTITUTING PREPLATED FROZEN MEALS WITH INTEGRAL HEAT.
J A Fries, D M Graham
Food Technol 26 (11): 76-82. Nov 1972.
389.8 F7398
Convenience foods, Cooking methods, Frozen foods, Nutrient content determination, Palatability ratings.
Abstract: Results of comparative tests--organoleptic, nutritive retention, weight and moisture loss--conducted on food cooked with integral and convection heat are given.

1928-73
A REVOLUTION IN MEAT ROASTING.
Food Serv 32 (6): 13, 16, 56 Jun 1970.
389.2538 F732
Cooking methods, Frozen foods, Meat, Roasting.
Abstract: Almost four tons of meat were roasted in an all-electric research facility under very practical conditions. In essence, it was found that: cooking from a frozen state is as economical as thawing the roast first. Though roasting from a frozen state required between 1.3 and 1.45 times as long to cook as from a chilled state, the added cooking cost differential is dissolved by freed refrigeration space and possibly reduced spoilage factors. Cooking without thawing did not yield a drier roast, as had been feared.

1929-73
ROSELLE - A NATURAL RED COLORANT FOR FOODS?
W B Esselen, G M Sammy
Food Prod Dev 7(1): 80-82. Feb 1973.
HD9000.1.F64
Analytical methods, Color in foods, Food additives, Food analysis, Food processing.
Abstract: This article describes a natural red colorant for foods, called "roselle." Roselle (also called "Jamaica sorrel") is an annual plant of tropical origin related to okra, cotton, and ornamental hibiscus. The author notes: "In view of the present interest in finding alternate and natural sources of red colorants for foods and considering the ease with which roselle can apparently be grown in the Carribbean and other subtropical and tropical areas, it would appear to have potential as a source of natural red color for food products.".

1930-73
SALMON.
F J Francis, F M Clydesdale
Food Prod Dev 5(7): 33-38. Nov 1971.
HD9000.1.F64
Analytical methods, Canned foods, Color in foods, Fish, Food analysis, Food technology.
Abstract: Research on colorimetry of salmon has been concerned mainly with the color of the canned product. The consumer apparently prefers the redder product. The authors describe methods of color grading canned salmon and of predicting the color of processed salmon from the color of the raw fish. Equipment used in salmon color measurement includes a salmon colorimeter (the development of which is described), as well as a machine for automatically sorting cans of salmon by color. The biochemistry of salmon pigment is also discussed.

1931-73
SENSORY EVALUATION OF BREADED, DEEP-FRIED TURNIP SLICES.
P J Reddy
Food Prod Dev 4(6): 38-40. Dec/Jan 1971.
HD9000.1.F64
Food preference measures, Frying, deep fat, Palatability ratings, Taste panels.
Abstract: The objective of this study was to prepare a breaded, deep-fried turnip slice that, according to the results of a taste panel test, would appeal to contemporary American appetites; The research showed that such a turnip slice can be deep fried to yield a product of acceptable taste and texture.

1932-73
SHAPED RICE PRODUCTS OFFER PROMISE AS NEW "FINGER FOOD".
Food Technol 27 (5): 106. May 1973.
389.8 F7398
Food processing, Rice, Snacks.
Abstract: A recently patented rice "finger food" can be made in a variety of shapes and flavors. The inventor feels that his product "could have the most dramatic impact in the fast food industry, which has been dominated by the potato industry.".

1933-73
THE SHARE OF FOODSERVICE TO COME: A FABLE OF THE FUTURE WITH A NOTE ON THE PRESENT.
Instit/vol Feeding 70 (9): 83-95. May 1, 1972.
TX820.I5
Automated food service, Cooking methods, Food service industry, Food technology, New products, Prediction.
Abstract: In story form, the author describes the food service industry of the future, noting advances in automated equipment, food service systems, product development and design, food service facility design, cooking and serving methods, plus many more.

1934-73
SHOULD WE OR SHOULDN'T WE FORTIFY FOODS?
Sch Foodserv J 27 (1): 28-29. Jan 1973.
389.8 SCH6
Fortification agents, Fortified foods, School lunch programs.
Abstract: Pros and cons of food fortification, a series of quotations from two speakers on the subject.

1935-73
SOME APPLICATIONS OF ENZYMES OF MICROBIAL ORIGIN TO FOODS AND BEVERAGES.
G J Haas

1936-73
Food Prod Dev 5 (6): 120-124. Oct 1971.
HD9000.1.F64
Enzymes, Food analysis, Food processing, Microbiology.
Abstract: Microbial enzymes have important applications in food processing and in food analysis. This article reports on enzyme properties, hydrolytic and non-hydrolytic applications, microbial sources of enzymes, new methods of enzyme application, and the use of enzymes in food analysis.

1936-73
SOME THINGS YOU MIGHT NOT KNOW ABOUT THE FOODS SERVED TO CHILDREN.
W S Murphy
Nutr Today 7 (5): 34-35. Sept/Oct 1972.
RA784.N8
Nutrient values, Proteins, School food service, Soybean products, Textured vegetable proteins.
Abstract: The author enters a plea for rigorous, long-term testing of new and strange foods, especially man-made ones, for nutritional integrity and psychological acceptance before being accepted for school food programs. He points out that the textured vegetable protein products are still inferior to meat, fish, eggs, and poultry in nutrient quality.

1937-73
SOPHISTICATED TECHNOLOGY FOR THE SCHOOL MARKET.
E B Weiss
Instit/vol Feeding 71 (12): 12-16. Dec 15, 1972.
TX820.I5
Cost effectiveness, Food preparation and distribution systems, Food technology, Institutional feeding, Marketing, School food service.
Abstract: In this editorial, the writer says, "From here on out, all segments of eating away from home, the era of remarkably sophisticated technology so brilliantly developed by the fast-food chains and the airlines, will now be applied to the school market, the hospital market, and the other more backward segments of institutional feeding.".

1938-73
SOY-WHEY-MILK OFFERS ECONOMIC SUBSTITUTE FOR FROZEN WHOLE MILK CONCENTRATE.
Virginia Ross
Quick Frozen Foods 34 (9): 100. Apr 1972.
389.8 Q4
Concentrates, Frozen foods, Milk products, Soybean products.
Abstract: A research team at the University of Illinois has developed a flavorless soy-whey-milk that can be processed as a frozen concentrate. The bad-taste barrier which has plagued users of substitute products made from soy was skirted by using whole soy beans, instead of what remains after soybean oil has been extracted, and by boiling the unprocessed beans--as suggested in any Chinese cook book. This method, they found, neutralized the enzyme that caused bad flavor. The soy-whey-milk is said to taste like a milk shake or egg nog, when flavoring is added. It is cheaper than milk and a good milk substitute, though it is not more nutritious than milk. It makes excellent frozen desserts similar to soft-serve ice cream.

1939-73
SOYBEAN MILK - A LOW-METHIONINE SUBSTITUTE FOR COW'S MILK FOR CHILDREN AND ADULTS.
Vivian E Shih
J Am Diet Assoc 57 (6): 520-522. Dec 1970.
389.8 AM34
Food substitutions, Metabolic disorders, Milk, Recipes, Soybean products, Therapeutic and special diets.
Abstract: In this article, a recipe is given for preparing soybean milk. Soybean milk could be useful as a low-methionine substitute for cow's milk in the dietary therapy of metabolic disorders such as homocystinuria and cystinosis.

1940-73
STABILITY OF GRAVIES TO FREEZING.
Ruth E Baldwin
J Am Diet Assoc 50 (3): 218-222. Mar 1972.
389.8 AM34
Analytical methods, Food analysis, Frozen foods, Palatability ratings, Sauces, Storage.
Abstract: Sensory evaluations and measurements of viscosity and amount of filtrate after centrifugation were made on gravies thickened with cross-bonded waxy milo and modified waxy maize starches and new and old waxy rice flour to determine their suitability for preparation of gravies for frozen products. Over all storage periods, means for all palatability characteristics except mouth-feel were significantly higher for gravies prepared with cross-bonded waxy milo and modified waxy maize starches than for those thickened with waxy rice flour. Also, gravy thickened with new waxy rice flour was significantly more desirable in texture, mouth-feel, and flavor over all storage periods than that containing old waxy rice flour which had been stored at room temperature for five years.

1941-73
SUB-SYSTEMS 3 & 4: A SIMPLIFIED SYSTEMS APPROACH TO FABRICATION & PRE-PREPARATION.
Evelyn Evans
Food Serv 35 (2): 14-18, 70. Feb 1973.
389.2538 F732
Convenience foods, Cost effectiveness, Equipment, Food processing, Prepared foods, Processed foods, Purchasing.
Abstract: This article describes the food fabrication and prepreparation phases of food service work--scheduling, layout of equipment, etc. Advice is given on how to select equipment for pre-preparation and fabrication that will fit particular food service operations. The stress is on the systems approach--making each component work as part of an over-all, efficient food service scheme.

1942-73
SUBSTITUTE AND SYNTHETIC FOODS WITH EMPHASIS ON SOY PROTEIN.
Allen J Baker, William W Gallimore
Marketing And Transport Sit MTS-184: 12-14. Feb 1972.
1.941 M8M34
Food economics and consumption, Soybean products, Synthetic foods.
Abstract: Dairy, citrus, and other food products have faced stiff competition from an array of substitute and synthetic products in the past five years. New products, made primarily from soy protein, are expected to complete with meat to a limited extent in the 1970's. The most successful products will probably be those that serve as extenders for meat in processed items. These extenders could possibly replace from 10 to 20 percent of the meat in processed items by 1980.

1943-73
SUGAR, ACID, AND FLAVOR IN FRESH FRUITS.
J P Sweeney, V J Chapman, P A Hepner
J Am Diet Assoc 57 (5): 432-435. Nov 1970.
389.8 AM34
Acids, Environmental factors, Fruits, Palatability ratings, Sugar.
Abstract: Soluble solids, sugars, titratable acids, pH, and organic acids were determined on edible portions of fresh peaches, strawberries, raspberries, and cantaloupes. Work was carried out over two successive crop years. Individual sugars and acids were determined. Wide ranges in compositional factors were obtained that could be attributed to variety and environmental factors. Panel scores for flavor were significantly correlated with pH values for peaches and raspberries, and with sugars and soluble solids for strawberries and cantaloupes. Soluble solids: titratable acid ratios were correlated with flavor for peaches and strawberries. The research demonstrates that results on composition of fresh fruit are more meaningful when varieties and environmental conditions are known.

1944-73
SYMPOSIUM: EFFECTS OF PROCESSING, STORAGE, AND HANDLING ON NUTRIENT RETENTION IN FOODS.
D B Lund
Food Technol 27 (1): 16-38, 51. Jan 1973.
389.8 F7398
Food preservation, Food processing, Nutrient retention, Nutrient values, Seminars.
Abstract: The symposium on effects of processing, storage, and handling on nutrient retention in foods at the 1972 IFT annual meeting presented speakers who discussed the effect-s of heat processing, effects of dehydration and storage, effects of food service handling, and effects of reheating convenience foods. This symposium summarizes these papers.

1945-73
SYSTEMATIC GENERATION OF IDEAS FOR NEW FOODS.
Edward M Tauber
Food Prod Dev 5(2): 58-62. Apr 1971.
HD9000.1.F64
Food processing, Food technology, Research, Research methodology, Synthetic foods.
Abstract: The author presents his plan for a systematic "idea generator" that would aid individuals in coming up with more and better ideas for new food products. Basically, the author has taken existing food products and broken them down into descriptive terms having to do with ingredients, form (pancake, glaze, juice, etc.), technology used in manufacture (dehydrated, frozen, etc.), and consumer benefits (economy, convenience, shelf life, etc.). By combining these attributes, one can presumably create something.

1946-73
TEA AND COFFEE.
F M Clydesdale, F J Francis
Food Prod Dev 5(2): 67-78. Apr 1971.
HD9000.1.F64
Beverages, Coffee, Color in foods, Food processing, Non-alcoholic beverages, Tea.
Abstract: There are many factors affecting the color of tea solutions: concentration and/or depth of solution, temperature, time, water hardness, pH solution, and haze. This article suggests methods of color measurement for tea, taking these variables into consideration. The color of tea has almost always been measured in solution, while with coffee, the emphasis has been on color measurement of the roasted ground bean. In coffee, flavor development parallels color development during roasting. The author describes various methods of color measurement for coffee, noting the effect of the roasting process on color and flavor.

1947-73
THE TECHNICAL MICROBIOLOGICAL PROBLEMS IN INTERMEDIATE MOISTURE PRODUCTS.
Nino F Insalata

Food Prod Dev 6(5): 72-76. Aug/Sept 1972.
HD9000.1.F64
Analytical methods, Bacteria, Food analysis, Food composition, Food preservation, Food processing, Microbiology, Water, Yeast.
Abstract: In considering food processing in relation to water activity, differences in water activity and its effects should be taken into account. This article shows how control of food composition through water activity will extend the shelf life of intermediate and low moisture foods by restricting microbiological growth. The author emphasizes that increased use of statistical evaluation of contamination and more rapid testing techniques are necessary to implement the technology.

1948-73
TECHNIQUES FOR MILK PROTEIN TESTING.
Manfred Kroger
Food Prod Dev 6(7): 68,77. Nov 1972.
HD9000.1.F64
Analytical methods, Milk, Nutrient content determination, Proteins.
Abstract: this article describes methods of testing milk for protein. The dye binding technique is emphasized.

1949-73
TESTING PACKAGING FILMS.
Stanley Sacharow
Food Prod Dev 6(4): 56-67, 86. Jun/Jul 1972.
HD9000.1.F64
Food packaging, Food preservation, Plastics, Testing.
Abstract: To predict the ultimate performance of a package in the marketplace, a full array of test prodecures is needed. Many such tests have been borrowed from chemistry and physics: for example, strength tests, permeability tests, and friction versus slip tests. Other tests have been borrowed from industries which supply materials to the packaging industry. These tests serve both to identify the materials and to measure their properties. Still other tests have benn developed by the packaging industry to evaluate the particular product in its own particular package. This article describes some tests used with various packaging files, including barrier spot tests, film identification tests, physical tests, product-package compatability tests, and accelerated aging tests.

1950-73
TEXTURED PROTEINS CAN SOLVE THE NUTRITION-DOLLAR DILEMMA.
Modern Schools pp. 13-15. Jan 1973.
LB3243.M6
Food cost analysis, School food service, Textured vegetable proteins.
Abstract: Skokie, Illinois, School District 68 has reduced meat costs nine per cent by using textured vegetable protein. Nutritional levels and student participation have remained high. This article reports on Skokie's experience.

1951-73
TEXTURIZING PROCESS IMPROVES QUALITY OF BAKED FRENCH FRIED POTATOES.
M Nonaka, M L Weaver
Food Technol 27 (3): 50, 53-55. Mar 1973.
389.8 F7398
Food processing, Frying, deep fat, Nutrient content determination, Palatability ratings, Potatoes.
Abstract: A surface-texturizing process involving the immersion of potato strips in difluorodichloromethane (R-12) leaching in water, par-frying, and freezing solid greatly improves the baking characteristics of a frozen, par-fried French fry. The process and the quality characteristics of the product are described in this article.

1952-73
TOMATO SOLIDS IN BAKED PRODUCTS.
M M Bean, Et Al
Food Prod Dev 5 (3): 65-77. May 1971.
HD9000.1.F64
Baking, Batters and doughs, Breads, Food processing, Tomatoes.
Abstract: This article explains the uses of dried tomato solids as a new ingredient for enhancing the consumer appeal of bread, biscuits, and even cakes and cookies. Dried tomato solids provides a new product with good color and flow properties, easily incorporated into batters and doughs along with other dry ingredients. The authors describe the necessary formulation changes and show how these work in the making of bread and biscuits.

1953-73
TURKEY ROULADES PRESENT YEAR 'ROUND SERVING IDEA FOR SEASONAL FOWL.
Mary Lou Smith, Jane A Bowers, Teresa A Richards
Food Prod Dev 6(5): 44-45. Oct 1972.
HD9000.1.F64
Convenience foods, Food processing, Microbial contaminants, Turkey.
Abstract: In this study, roulades were formed from fillets of turkey breast and a mixture of ground deboned turkey meat and skin rolled inside the fillets. The resulting product was found to be acceptable according to taste panel evaluation and compositional and microbial measurements.

1954-73
HEARINGS, NINETY-SECOND CONGRESS, SECOND SESSION, ON NUTRITION AND HUMAN NEEDS; PART 4A - FOOD ADDITIVES.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 339 p. 1973.
KF26.5.N8 1972 Pt 4A
Additives and adulterants, Brain diseases, Demonstrations (Animal), Food additives, Food standards and legislation, Food-related disorders, Monosodium glutamate, Nervous system disorders.
Abstract: This record of Senate committee hearings on food additives (Part 4A) contains the prepared and added statements of testifying witnesses and copies of all material submitted by witnesses to the committee on the specific subjects of monosodium glutamate, labeling of products, and insecticides.

1955-73
HEARINGS, NINETY-SECOND CONGRESS, SECOND SESSION, ON NUTRITION AND HUMAN NEEDS; PART 4C - FOOD ADDITIVES.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 184 p. 1973.
KF26.5.N8 1972 Pt 4C
Alcoholic beverages, Cancer, Color in foods, Consumer education, Food additives, Food and Drug Administration, Food chemistry, Foodborne diseases, Preservatives.
Abstract: This record of Senate committee hearings on food additives (Part 4C) contains the prepared statements of testifying witnesses and copies of all material submitted by witnesses to the committee on the specific subjects of food coloring, chemical additives, known and suspected carcinogenic compounds, sodium nitrite, and monosodium glutamate.

1956-73
HEARINGS, NINETY-SECOND CONGRESS, SECOND SESSION, ON NUTRITION AND HUMAN NEEDS; PART 4B - FOOD ADDITIVES.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, D.C. 347 p. 1973.
KF26.5.N8 1972 Pt 4B
Canned foods, Food additives, Food and Drug Administration, Food standards and legislation, Nutritional labeling, Pesticide residues.
Abstract: This record of Senate committee hearings on food additives (Part 4B) contains the prepared statements of testifying witnesses and copies of all material submitted by witnesses to the committee on the specific subjects of hexachlorophene, labeling of products, and herbicides.

1957-73
SYNTHETICS AND SUBSTITUTES FOR AGRICULTURAL PRODUCTS; PROJECTIONS FOR 1980.
U.S., Dept. of Agriculture, Economic Research Service, Marketing Economics Division
William W Gallimore
Washington, D.C. 64 p. 1972.
TP370.U5 F&N (U.S. Dept. of Agriculture. Economic Research Service. Marketing research report no. 947)
Food economics and consumption, Food technology, Plant protein concentrates, Soybean products, Sugar substitutes, Synthetic foods, Textured vegetable proteins, Vegetable oils.
Abstract: This report describes the present market penetration of substitutes and synthetics available for food and beverages and for apparel and furnishings. Synthetics and substitutes have captured about 21 percent of retail citrus beverage purchases; margarine has more than two-thirds of the table spread market; and other foods and beverages, including whipping cream and sweeteners have lost sales to new products. Nearly half of all broadwoven goods are made from synthetic fibers or a blend containing synthetic and natural fibers. At least two levels of market penetration by synthetics and substitutes are projected for 1980 for red meat and poultry, dairy products, leather, wool, cotton, sweeteners, and citrus products. Changes in land resources are shown for each projected level of market penetration. Agriculture is expected to maintain its position as a major supplier of our food and fiber needs in 1980. Synthetics are not expected to cause major adjustment problems for agriculture through the 70's.

1958-73
UNIQUE, CONCAVE PACKAGE CHOSEN FOR ETHNIC DINNER MIX MARKET.
Food Prod Dev 6(4): 14-16. Jun/Jul 1972.
HD9000.1.F64
Convenience foods, Food packaging, Merchandising.
Abstract: Del Monte's new line of "ethnic" dinner mixes is packaged in boxes having a unique concave panel that "helps accentuate the graphics by providing a cinemascope effect." This article reports on the marketing research that led to this design.

1959-73
CONTAINERS; FRUIT AND VEGETABLE FACTS AND POINTERS.
United Fresh Fruit and Vegetable Association
R A Seelig
Washington, D.C. 4 p. 1970.
TP373.U5 F&N (United Fresh Fruit and Vegetable Association. Fruit and vegetable facts and pointers)
Commodities, Food packaging, Fruits, Specifications, Vegetables.
Extract: A wide variety of packages, often varying only slightly in dimensions are used to ship fresh fruits and vegeta-

1960-73
les. Probably in the future there will be fewer and more standardized packages to meet the requirements of palletized and other unitized shipping. The following is a list of what are believed to be the main packages in which each of 99 commodities are shipped and their net weight so far as known.

1960-73
WSB ON THE HUNGER FRONT.
Sch Foodserv J 26 (8): 10-12. Sept 1972.
389.8 SCH6
Children, Food preparation, Hunger, Malnutrition, Wheat-soy-blend.
Abstract: Discussion of wheat-soy-blend, a product of wheat, soybean flour (defated), and soybean oil, together with vitamins and minerals added. The product is used in many countries, including the United States, and by many charities. Ways in which it may be used are included.

1961-73
AN EVALUATION OF THE PROTEIN QUALITY OF A TEXTURED SOYBEAN PRODUCT.
Tina Ann Weisberg
N.p. 52 p. 1971.
TX558.S7W4 FEN
Demonstrations (Animal), Evaluation, Food analysis, Food quality, Nutrient values, Proteins, Research methodology, Soybean products, Textured vegetable proteins.
Thesis (M.A.) - Kent State University, facsimile by the University, Kent, Ohio.
Abstract: This masters thesis evaluates the protein quality of a textured soybean product. Standard basal pellets were fed to a control group of rats. Growth rate, protein efficiency ratio, and serum protein level of each group were compared.

1962-73
PRACTICAL FOOD MICROBIOLOGY AND TECHNOLOGY. 2d ed.
Harry H Weiser, George J Mountney, Wilbur A Gould
Westport, Conn., The AVI Publishing Co. 388 p. 1971.
QR115.W38 FEN
Analytical methods, Food additives, Food poisoning, Food preservation, Food spoilage, Food technology, Manuals, Microbial contaminants, Microbiology.
Abstract: This book emphasizes a few basic concepts that are related to some of the biochemical changes induced by micro-organisms from a practical viewpoint in processing certain foods. The composition of foods influences the kind and nature of biochemical changes caused by micro-organisms in food. Food spoilage is discussed from a food technologist's viewpoint, with emphasis on control measures. Food additives, including antibiotics, are stressed, the role of radiation in food technology is discussed. Food poisoning is also emphasized as well as sources and treatment of water supplies.

1963-73
WHAT ARE TEXTURED PROTEIN PRODUCTS?
N R Lockmiller
Food Technol 26 (5): 55, 58. May 1972.
389.8 F7398
New products, Processed foods, Proteins, School lunch programs, Soybean products, Textured vegetable proteins.
Abstract: This article discusses textured protein products, their use in the School Lunch Program, and their future.

1964-73
WHAT WILL WE BE EATING TOMORROW.
J E Edmonson
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 159-175. July 12/23, 1971.
LB3479.U5K3 FEN
Synthetic foods.
Abstract: This paper discusses the foods of tomorrow and the development of new or modified foods. USDA criteria for approval of new or modified foods used in food progeams are included. Foods discussed are synthetic whipped topping and synthetic coffee whitener; whole, filled and imitation milks; meat analogues; and textured vegetable protein. Use of some of these foods in preparation of school lunches is included.

1965-73
WHY NOT STANDARDIZE INSTITUTIONAL PREPARED FROZEN FOOD PACKAGING?
G E Livingston, T Mario
Food Technol 26 (9): 38, 41, 42, 44, 45. Sept 1972.
389.8 F7398
Food packaging, Food service, Frozen foods, Institutional feeding, Prepared foods.
Abstract: A survey of food service operators, food processors and packaging suppliers was undertaken to ascertain the container types and sizes currently in use for institutional precooked frozen entrees and vegetables, and the need for and interest in the standardization of such containers. Standardization was favored by most respondents with prime interest centered in the disposable aluminum half size steam table pans, and interest, on the part of food service operators only, in standardization of boilable pouches for individual entrees.

1966-73
ENZYMES IN FOOD PROCESSING AND PRODUCTS, 1972.
Henry Wieland
Park Ridge, N.J., Noyes Data Corporation 269 p. 1972.
TP368.F67 FEN (Food processing review no. 23)
Baking, Cheese, Enzymes, Flavor intensifiers, Food processing, Food technology, Meat, Resource guides, Tenderizers.
Abstract: This book supplies detailed technical information on U. S. patents since 1960 relating to food processing with enzymes. The patent literature covers a substantial amount of information not available in the journal literature. Many of these patents are being utilized commercially. Whether used or not, they offer opportunities for technological transfer. A major purpose of this book is to describe the number of technical possibilities available, which may open up profitable areas of research and development. In the application of enzymes to food processing and products, the major emphasis has been in the areas of upgrading quality and by-product utilization, synthetic foods, higher rates and levels of extractions, improved flavor, stabilization of food quality and nutrition. This volume gives examples of these applications.

1967-73
WINE.
F J Francis, F M Clydesdale
Food Prod Dev 5(1): 34-42, 97. Feb/Mar 1971.
HD9000.1.F64
Alcoholic beverages, Biochemistry, Chemistry, Color in foods, Wine.
Abstract: One of the attractive features of wine is its color. This article describes the physical, chemical, and biological factors that give wines their various colorations. The authors discuss the effects of dilution on wine color, the stability of individual wine pigments, and the use of browning indices to approximate the color of a wine. Legal standards for wine color are also discussed.

1968-73
A COMPARATIVE STUDY OF THE ORGANOLEPTIC ACCEPTABILITY OF SIMULATED MEAT PRODUCTS PREPARED IN MICROWAVE AND CONVENTIONAL OVENS.
Betty C Yeo
N.p. 55 p. 1971.
TX832.Y3 FEN
Evaluation, Food preferences, Microwave cooking, Palatability ratings, Resistance to change, Soybean products, Synthetic foods, Textured vegetable proteins.
Thesis (M.S.) - Ohio University, facsimile by the University, Athens, Ohio.
Abstract: This study was undertaken to determine whether prior knowledge of the food products and the methods of preparing the samples affect the scoring of the organoleptic qualities of two simulated food products. It may be concluded that there is no significant difference in the organoleptic scoring of appearance, odor and texture of simulated food cooked in conventional and microwave ovens, and only a slight difference in the flavor score; appearance of the simulated ham prepared by the conventional method was preferred to that prepared in the microwave oven; statistical results show that prior knowledge of the food samples did not affect the taste panel members scoring; posterior knowledge had slight effects; with the exception of appearance, the taste panel members were somewhat negatively influenced by the knowledge of the preparation method; the generally higher scores for the simulated products cooked by conventional methods indicate some preference for this method over the microwave method.

## Programs - General

1969-73
"MEAT AND POTATOES" AND TACOS, TOO!
B Montoya
Food Nutr 1 (4): 69. Dec 1971.
TX341.F615
Cookery, Mexican, Free lunches, Nutrition education, School food service, School lunch programs, Type A lunch.
Abstract: Successful introduction of school lunch program and free lunches in a Mexican-American community, serving both standard and Mexican meals of type A lunches.

1970-73
ANSER QUESTIONS FLORIDA COUNTY SYSTEMS.
Sch Foodserv J 26 79): 72. Oct 1972.
389.8 SCH6
Costs, Food service management, Program planning, School food service.
Abstract: Florida State Food and Nutrition Service proposed ANSER (Advancement of Nutrition Service and Education Research) to improve school food service to needy children.

1971-73
THE ALASKAN WAY.
Sch Foodserv J 26 (i.e.25, 8): 64,66-67,69. Oct 1971.
389.8 SCH6
Cooks, School lunch programs, Training, Type A lunch.

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Abstract: Alaska's efforts to have Type A lunches in their school lunch program, and distribution problems in rural localities. Told in photograpohs.

1972-73
AROUND THE NATION...A PROFESSIONAL'S ROUND ROBIN OF SCHOOL FOOD SERVICE.
Cooking for Profit 41 (259): 21-25,46. Jul 1972.
TX901.C6
School food service supervisors, School lunch programs.
Abstract: Miscellaneous, scattered information in a collection of grass roots reports, from school food service directors and managers from Massachusetts to Hawaii, who talk about their pilot programs, innovative changes, special projects, and new facilities.

1973-73
AS OTHERS SEE US.
W McMasters
Sch Foodserv J 25 (3): 59-61,63-64. Mar 1972.
389.8 SCH6
Environmental factors, Inservice programs, Proteins, School lunch programs, Type A lunch.
Abstract: Cooperation between universities and school food service personnel, working together, benefit both--from discovering that there is to much protein in the Type A lunch, to finding that less food is eaten in overcrowded lunchrooms than those with adequate space and time.

1974-73
AT THE THRESHOLD OF ATTAINMENT.
John N Perryman
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 9-23. July 12/24, 1970.
LB3479.U5M3 FGN
Child nutrition programs, Conferences, Developing nations, Food supply, Population growth, Speeches.
Abstract: Mr. Perryman's task was to sketch "the vast panoramic treatment which inspires, enthuses, and paves the way for the detailed consideration of the subjects which come later." to accomplish this, he cast the discussion "against the frame of reference of that vast panorama of food as a basic ingredient of life on earth; and against the frame of the reference of the Second World Food Congress, at The Hague." rather than present a scholarly treatise, he related a number of experiences he had had recently, particularly his experiences at the Congress.

1975-73
THE BALTIMORE SCHOOL LUNCH STORY.
Eleanor C Weagly, Robert E Umphery
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 267-275. July 12/24, 1970.
LB3479.U5M3 FGN
Baltimore, Box Lunch, Satellite, School lunch, Vita-pak.
Abstract: The Baltimore story of packaged school lunches.

1976-73
BREAK FOR THE "LUNCH BUS".
Food Nutr 1 (3): 12. Oct 1971.
TX341.F615
Cafeterias, Nutrient values, School lunch programs, Texas.
Extract: In Weslaco, Texas, school lunch workers have found a way to get children to school cafeterias where they eat nourishing noon meals. When the lunch bell rings, more than a thousand Weslaco youngsters break for the bus, and are on their way to one of the two cafeterias in a school system with 5,500 students.

1977-73
BREAKFAST DELIGHT.
Cooking for Profit 41 (259): 26-27,46. Jul 1972.
TX901.C6
Child nutrition programs, Costs, School breakfast programs.
Abstract: Description of Denver's school breakfast program, its costs, and a sample menu.

1978-73
BREAKFAST PROGRAM IN SCHOOLS RECEIVES WIDE ACCEPTANCE.
Modern Schools pp. 13-14. Jan 1972.
LB3243.M6
Dietary standards, Guidelines, Menu planning, School breakfast programs, U.S. Dept. of Agriculture.
Abstract: This article reports on USDA guidelines established to help school food service managers planning a breakfast program, whether or not kitchen facilities are available.

1979-73
CARE STRIKES BACK AT WORLD'S MALNUTRITION.
J Montague
Sch Lunch J 24 (5): 44-46,48-49,51. Sept 1970.
389.8 SCH6
CARE, Fats and oils, Food fads, Food preparation and distribution systems, Food taboos, Malnutrition, Protein-calorie malnutrition, School food service, Vitamins.
Abstract: CARE'S world-wide feeding program delivers a free meal to more than 22 million children in 24 countries every day. Deaths of children from protein-calorie malnutrition is discussed. Fats and oils are lacking in diets, as well as meat. Local input is needed to make foods palatable to children, and food taboos must be recognized. In the richest countries, food fads are turning to old-fashioned, less refined foods as a status symbol.

1980-73
CATHOLIC SCHOOLS: THE BEST AND THE WORST OF TIMES.
E R D'Alessio, R B Shaw
Sch Foodserv J 25 (10): 22,24-25,27-28. Nov/Dec 1971.
389.8 SCH6
Parochial schools, School food service.
Abstract: Discussion of the situation in Catholic schools, based on statistics. About 40% of the students are in minority groups.

1981-73
CELEBRITIES AIR FOOD HELP MESSAGE.
Food Nutr 2 (1): 8-9. Feb 1972.
TX341.F615
Advertising, Food stamp programs, School lunch programs.
Abstract: Several hundred radio stations run 30 to 60 second taped spots, made by celebrities, to bring food stamps and school lunch programs to people who need them and may not yet know they are eligible for them.

1982-73
CHILD NUTRITION--A PROUD RECORD.
R E Lyng
Sch Foodserv J 26 (9): 21-22,24. Oct 1972.
389.8 SCH6
Child nutrition programs, School food service.
Abstract: Address to Second General Session, American School Food Service Association, Seattle, August 1, 1972, in which he discusses major challenges, reaching all schools without food service, protecting the anonymity of the child who receives a free or reduced-price lunch, and making school lunch attractive to students, particularly the high school students.

1983-73
CHOICE MAKES THE DIFFERENCE.
S Gibson
Sch Foodserv J 27 (3): 65-66,68. Mar 1973.
389.8 SCH6
School lunch programs, Student participation, Type A lunch.
Abstract: A choice between two lunch lines is just one of the options available to secondary students in this school food service program. Participation picked up when students were given alternatives in a school district where learning how to make wise food choices begins in the first grade.

1984-73
THEIR DAILY BREAD; A STUDY OF THE NATIONAL SCHOOL LUNCH PROGRAM.
Committee on School Lunch Participation
New York, N.Y. 135 p. [n.d.].
LB3479.U6C65 FGN
Administration policies, Disadvantaged youth, Donated foods, Financial support, Food preferences, Free lunches, National School Lunch Program, School breakfast, Student participation.
Abstract: The National School Lunch Program was studied to determine its nutritional effectiveness and its social effect on poor children. The consensus reached was that the lunch program is inadequate. Each chapter gives case histories and details the reasons for the inadequacies. Recommendations are set out in the final chapter.

1985-73
THE CONTRACTOR SUPPLYING A SCHOOL FOOD SERVICE PACKAGE.
Howard W Briggs
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 189-209. July 12/24, 1970.
LB3479.U5M3 FGN
Contract feeding, Food delivery systems, Food preparation and distribution systems, School food service, Surplus commodities.
Abstract: The speaker described the program in Detroit, how it got started, and how it has progressed to date. Detroit has food service in 190 of its 325 schools. Total district enrollment is 290 thousand. In the 190 schools which have food service, 70 thousand meals are provided per day. The composition consists of 14 base kitchens, which in turn serve 116 satellite schools. Bulk heated food is transported into 116 satellite schools. Forty-four self-contained kitchens are in operation and, since April 1st, 16 Astro-Pack schools.

1986-73
CONVENIENCE FOOD SYSTEMS: SACRAMENTO DEVELOPS A SEMICONVENIENCE SYSTEM.
L M Bec[illegible]
Sch Foodserv J 26 (8): 76,78-79,81. Sept 1972.
389.8 SCH6
Canned foods, Convenience foods, Eggs, Frozen foods, School food service.
Abstract: Sacramento's school systems adopts a system that uses 325 convenience foods.

1987-73
CURRENT DEMANDS ON THE SCHOOL FOOD SERVICE SYSTEM.
Franklin Kent
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 68-78. July 12/24, 1970.
LB3479.U5M3 FGN
Cultural factors, Disadvantaged youth, Food preferences, Population trends, School food service, Urbanization.
Abstract: The speaker approached what he felt was "a rather

enormous subject" by getting involved in some perspective with regard to the problems, situations, and considerations in the Northeast region." he emphasized the problems of urbanization, of feeding needy children, and of planning suitable school lunches for children of diverse ethnic backgrounds.

1988-73
DIRECTING AND COMMUNICATIONS IN A CENTRAL SYSTEM.
Eleanor Howtow
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 86-93. June 15/26, 1973.
LB3479.J5T6 FEN
Case studies, School food service.
Abstract: Pilot programs, studies and Committee work-reports in centain areas in School Food Programs are used to present outline of progress made in school food system in Jefferson County, Alabama, School System.

1989-73
DOES BREAKFAST HELP?
T M Koonce
Sch Foodserv J 15 (1): 54-54. Jan 1972.
389.8 SCH6
Malnutrition, School breakfast programs, School children (6-11 years), School lunch programs.
Abstract: Study of Anchorage, Alaska, school children, comparing those who received school breakfast and lunches with those who received school lunches only.

1990-73
MEXICAN-AMERICAN FOOD ITEMS IN THE TUCSON,ARIZONA, SCHOOL LUNCH PROGRAM.
C M Donisi
Tucson 53 p. 1971.
TX537.D62 FEN
Arizona, Food habits, Mexican-Americans, Nutrient content determination, Nutrient values, School lunch programs.
Thesis (M.A)--University of Arizona.
Abstract: This study documented the percentage of Mexican-American influence on the nutritional adequacy of the Mexican-American lunches served in four Tucson school districts. The menus compared well with school lunch menus analyzed in a national study in 1968. The author recommends the continuation of analysis and development and/or application of methods of fatty acid and amino acid determination in Mexican-American foods.

1991-73
ENEP EVALUATED.
Virginia Li Wang, Paul 4 Ephross
J Nutr Educ 2 (4): 148-152. Spring 1971.
TX341.J5
Dietary study methods, Evaluation, Extension education, Federal government, Field studies, Nutrition, Nutrition education, Nutritional status.
Abstract: The author evaluates the use of local field personnel in the Expanded Food and Nutrition Education Program initially sponsored by the U.S. Department of Agriculture and carried out by land-grant universities. The study finds that it is possible to recruit, train, and place in the field women whose backgrounds are not very different from those homemakers served by the program. The aides are able to establish relationships with homemakers who are considered "hard to reach." As a result, there has been a substantial upgrading of nutritional intake for the homemakers and their families.

1992-73
ACCEPTANCE OF THE SCHOOL LUNCH PROGRAM IN KANSAS.
Nina Edelblute
N.p. 93 p. 1963.
LB3475.E3 FEN
Administration policies, Kansas, Research methodology, School lunch programs, Student participation.
Thesis (Ph.D) - University of Illinois. Authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: In an exploratory study designed to assess the acceptance of the school lunch program, the author visited a randomly selected sample of 58 schools in the state of Kansas. In each school, the principal or superintendent was interviewed to determine the various practices and administrative policies regarding the school and the lunch program. Also, in each school, pupils were given a check list designed to discover the degree of their participation in and attitudes toward the lunch program. Analysis of the data showed that the following factors appeared to be related to pupil participation in school lunch program: location of school, transportation of pupils, lunch price, pupils and teachers eating together, distance from home to school, and attitude of parents toward school lunch program. Factors that appeared to be related to pupils' attitudes toward school lunch program were: pupils and teachers eating together, attitudes of parents, friends, and pupil he admired most, and pupil's opinions about lunchroom.

1993-73
EFFECTS OF USDA COMMODITY DISTRIBUTION PROGRAM ON NUTRITIVE INTAKE.
Helen A Guthrie
J Am Diet Assoc 61 (3): 287-291. Sept 1972.
389.8 AM34
Commodities, Dietary surveys, Food intake, Food programs, Nutrient values, Pennsylvania.
Abstract: From this analysis, it appears that the commodity distribution program in Bedford County, Pennsylvania, was ineffective in improving the overall nutritive intake of the participating families above that of eligible families who chose not to participate. However, families receiving commodities had fewer diets providing less than two-thirds of the recommended amounts of four or more nutrients and had more diets meeting this criterion for energy and vitamin A. The relatively low level of subsidy (thirteen food items) with a value of $6.57 per person per month may account for the lack of effect of the program on overall nutritive intake. Other factors, such as the age of the homemaker, size of the household, food expenditures, and day of the week, did influence the intake of some individual nutrients but not the index of overall nutritive intake. Frequency of income and use of home--produced food influenced this index, as well as that of several nutrients. Education of the homemaker and income in relation to the poverty index bore no relationship of criteria for nutritive intake under conditions of the study.

1994-73
HIGH SCHOOL LUNCH PROGRAM - A MODEL FOR DECISION ANALYSIS.
Everett Edwin Estes
N.p. 139 p. 1968.
LB3475.E8 FEN
California, Cost effectiveness, Data analysis, Decision making, Planning, School lunch programs, Secondary education.
Thesis (Ed.D.) - Colorado State College, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis purports to compare alternatives among high school food service programs to permit choice of a program most suitable to a given high school. Program factors analyzed were costs, profits, labor, participation, service, subsidies, local conditions, contract expense, entree variety.

1995-73
EVALUATION OF USDA FOOD PROGRAMS.
Stephen J Hiemstra
J Am Diet Assoc 60 (3): 193-196. Mar 1972.
389.8 AM34
Evaluation, Food programs, Food standards and legislation, U. S. Dept. of Agriculture.
Extract: The U.S. Department of Agriculture has initiated several efforts at evaluating the various food assistance programs. Some of the results indicate that the programs have been successful. Others are leading us to redirect our efforts. Because of their significant size and growing importance, we feel that it is incumbent on us to make significant efforts at evaluation. We have been somewhat tardy in getting some of this work under way, but you will see increasing efforts in the years ahead, as both we and the research community in general rise to the challenge of determining the usefulness of the food programs.

1996-73
EVERYBODY HERE LOVES CHILDREN.
Food Mgt 8 (2): 38-41, 81. Feb 1973.
TX943.F6
Behavior change, Children, Disadvantaged youth, Food habits, Institutional feeding.
Abstract: This is the story of how a 104-year-old foundling home feeds and cares for needy children. After studying children's likes and dislikes and experimenting with different foods, certain menus were arrived at which have achieved their goal of food exposure and acceptance. The author describes how these meals were developed, how they are prepared, and how they instill in children an enjoyment for eating.

1997-73
EXTENDED CHILD-FEEDING PROJECTS WILL MEAN MORE USE OF FF.
Quick Frozen Foods 34 (12): 13. Jul 1972.
389.8 Q4
Children, Food programs, Frozen foods, School food service.
Abstract: Quoting from speakers at a seminar on Elementary and Secondary School Lunch, this article predicts a big boom for frozen food manufacturers who will undoubtedly reap benefits from supplying food items to mass feeding programs.

1998-73
F.O.O.D AIDS NEEDY CHILDREN.
Sch Foodserv J 26 (9): 51. Oct 1972.
389.8 SCH6
Disadvantaged youth, Education, School food service.
Abstract: Objectives of F.O.O.D (Focus on Optimal Development) programs are explained. This program is one of eight funded by the U.S. Office of Education, but is the only one funded through a school food service program.

1999-73
FEDERAL AID, CURRENT STATUS.
R Lyng
Sch Foodserv J 26 (i.e.25, 8): 26-28. Oct 1971.
389.8 SCH6
Federal aid, School food service.
Abstract: Assistant Secretary of Agriculture's address before the Second General Session of the American School Food Service Association's 25th Anniversary Convention.

2000-73
FEEDING THE ELDERLY: THE BABY OF SCHOOL LUNCH.
M L Cronan, M E Jewell
Sch Foodserv J 25 (1,4,25, 8): 76-78,80-82,84-87. Sept 1971.
389.8 SCH5
Elderly (65 + years), Food programs, Fruits, Geriatric diets, Proteins, Type A lunch, Vegetables.
Abstract: Feeding the elderly is a recent innovation of the schools. It is well received, and provides better balanced meals than do the elderly for themselves. They tend to fill on carbohydrates, and neglect proteins, fruits, and vegetables. They receive the program enthusiastically.

2001-73
FEEDING AMERICA'S CHILDREN AT SCHOOL: A REPORT ON SCHOOL FOOD SERVICE AND ON SCHOOL FOOD SERVICE AND NUTRITION EDUCATION PROGRAMS BASED ON SPECIAL STUDY NUMBER 8 OF THE NATIONAL EDUCATIONAL FINANCE PROJECT, 1971, AND OTHER RECENT STUDIES.
Florida, Dept. of Education
Tallahassee, Fla. 110 p. (n.d.).
LB3475.F55 FEN
Financial support, Free lunches, History, Nutrition education, School food service, School lunch programs.
Extract: This pamphlet is based on the final report of the School Food Service and Nutrition Education Project, SFSP for short, which was Special Study Number 8 of the National Educational Finance Project as well as other recent reports. The purpose of the study was to investigate the status, needs, and costs of the school feeding component of education and to develop projections for the future.

2002-73
FLORIDA'S EXPANDED NUTRITION PROGRAM.
Susan C Camp
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 72-81. July 19/23, 1971.
LB3479.U5 FEN
Florida, Nutrition education.
Abstract: This paper discusses the expanded nutrition program developed by the Florida Cooperative Extension Service. The heart of this program is the trained, indigenous Aide who reaches the hard-to-reach, low-income families with nutrition education. Objectives of this program and the recruiting, training, and supervising of Aides are included. The program has been in existence a little more than 2 years and evaluations to date are exceedingly favorable.

2003-73
FOCUSING ON FEEDING KIDS.
Food Nutr 1 (1): 3-6. June 1971.
TX341.F615
Engineered foods, Free breakfast, Free lunches, School breakfast programs, School lunch programs.
Abstract: USDA food programs, School Lunch Program, School Breakfast Program, Special Food Service Program are discussed. New on the scene in school lunch and breakfa-st programs are engineered foods. If children cannot afford to pay for lunch or breakfast, schools are required to give it free or at a lower price.

2004-73
FOOD FOR ALL SCHOOL CHILDREN: WHEN?
Amer School Board J 160 (1): 46. Jan 1973.
LB2831.A4
Free lunches, National School Lunch Program, School lunch programs, Surveys.
Abstract: Leaders of various agencies, groups, and organizations were asked what they thought of the proposed Universal School Lunch Program that will feed all school age children. Almost everyone favored it, and thought the Federal government should pay for most of it; one-third favored free lunches for children regardless of income; one-fifth favored free breakfasts too. Support was strongest in the urban Northeast and Midwest, and weakest, in terms of restricting expansion and eligibility, in the South Central and Northwest regions.

2005-73
IF WE HAD HAM, WE COULD HAVE HAM AND EGGS - IF WE HAD EGGS: A STUDY OF THE NATIONAL SCHOOL BREAKFAST PROGRAM.
Food Research and Action Center
New York, N.Y. 145 p. 1972.
LB3475.5.B7F6 FEN
Dietary standards, Financial support, Food habits, Food service management, History, Menu planning, Nutrition, School breakfast programs, Student participation.
Abstract: This booklet details the results of a study of the National School Breakfast Program made by FRAC. The study (1) evaluates the nutritional and educational consequences of the breakfast program, (2) quantifies the demand for an expanded program as expressed by school administrators, teachers, parents, and pupils, (3) catalogs the impediments that presently prevent local school administrators from starting breakfast programs, and (4) makes recommendations to expand and improve the program.

2006-73
FOOD TO FOLLOW THROUGH.
Food Nutr 1 (3): 8-14. Oct 1971.
TX341.F615
Head Start, Nutrient values, Pennsylvania, School lunch programs.
Abstract: Children participating in the Head Start Follow-Through Program are under special scrutiny to see what impact nourishing meals have on their physical, emotional andintellectural development. Over 5,400 youngsters are enrolled in the program in Philadelphia. The result is: children are healthier, more alert, and eager to learn.

2007-73
FORT WAYNE, INDIANA, COMMUNITY SCHOOLS...A SYSTEM FOR THE FUTURE.
H Sanstadt
Cooking for Profit 41 (259): 42-45. Jul 1972.
TX901.C6
Cycle menu, Food service, Kitchens, School food service, School lunch programs.
Abstract: With a new central kitchen, the hot-and-cold pack system of preportioned foods has been adapted to premised-prepared lunches.

2008-73
FROM COLORADO: GET THE MOST OUT OF SUMMER FEEDING.
Sch Foodserv J 26 (9): 66-67. Oct 1972.
389.8 SCH5
Child nutrition programs, School food service, School lunch programs, Summer programs.
Abstract: Colorado conducted 23 summer feeding programs throughout the school systems. Reaching about 4000 children, programs ran the gamut from recreational programs in the inner-city to school programs in small farming communities that serve primarily children whose parents work in the migrant labor force.

2009-73
HOW THE DISTRICT FEEDS ITS KIDS.
Food Nutr 1 (3): 4-7. Oct 1971.
TX341.F615
District of Columbia, Free lunches, Nutrition education, School lunch programs, Type A lunch.
Abstract: In 1965 the District of Columbia was serving lunch to about 31,350 youngsters: today it is serving 72,000 children. Of these, 65,000 receive free lunches. The replacement of bag lunches was accomplished by satelliting--that is, using one or two large cafeterias to serve all schools in the area. The District later modified the satellite program to include a chill-heat-and-serve service and serves a balanced Type A lunch. There is a hope that the District will have nutrition education as a regular subject in the curriculum.

2010-73
HOW TO START A BREAKFAST PROGRAM.
Food Mgt 8 (2): 80. Feb 1973.
TX943.F6
Breakfast, School breakfast programs, School community relations, School food service, Student participation.
Abstract: This article describes the development and functioning of a breakfast program in operation in the Patchogue-Medford School District, Long Island, New York. A task force of school personnel and parents was set up to oversee implementation of the program. Some children pay for the breakfast, but most are served free of charge. A chart showing student participation during a typical week is included.

2011-73
SELECTION OF POLICIES FOR THE LOCAL LUNCH PROGRAM IN THE PUBLIC SCHOOLS.
Hughie Hughes
N.p. 273 p. 1960.
LB3475.H8 FEN
Administration policies, Cost effectiveness, Integrated curriculum, Research, School lunch programs, State government, Student participation.
Thesis (Ph.D.) - University of Nebraska, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis purports to identify policies for the operation of a school lunch program under the National School Lunch Act that contribute to the physical, mental, social, and emotional development of the child. The result was a list of thirty-two policy statements for application to the school lunch program.

2012-73
I. NUTRITION PROGRAMS OF ICNE MEMBER AGENCIES.
Margaret R Stewart
Nutr Program News 8 p. May/Jun 1972.
1.982 A2N955
Directories, Federal government, Food programs, Nutrition programs.
Abstract: The nutrition programs and activities of member agencies of the Interagency Committee on Nutrition Education are listed in this summary report.

2013-73
THE IMPACT OF SCHOOL FOOD SERVICE, ITS VALUE TO EDUCATION AND ITS FUTURE.
Paul Briggs
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 221-229. July 12/23, 1971.
LB3479.U5K3 FEN
Cafeterias, Education, Kitchens, Processed foods, School food service, School lunch programs, Storage.
Abstract: This paper discusses the impact of school food service and its value to education. Specific topics include the

2014-73
esthetic value of foods, the decor and atmosphere of lunchrooms, a breakfast program, the lack of guidelines for development of universal lunch programs and especially for the designing of kitchens, transportation, storage and cooking of prepared meals, and the challenge to start serving the children of urban America. He stresses the importance of finding ways to use the school cafeterias for student activities that relate in a friendly way to other student activities.

2014-73
IN BEHALF OF BREAKFAST.
Sch Foodserv J 25 (1): 31,33-34. Jan 1972.
389.8 SCH6
School breakfast programs.
Abstract: Extracts from letters received by Fairfax County school system following tests of a school breakfast program. The consensus is that school breakfasts are needed, perhaps more than school lunches.

2015-73
JEMEZ PUEBLO DISCOVERS THE CUP-CAN.
M E Jewell
Sch Foodserv J 25 (10): 44-45,48,51-54,56. Nov/Dec 1972.
389.8 SCH6
American Indians, Child nutrition programs, Cup-can, Low income groups, Parochial schools, School breakfast programs, School lunch programs.
Abstract: Child nutrition program developed among the poverty-stricken people on the Jemez Indian Reservation, under the direction of the San Diego Mission School. The parents helped develop a detailed program into a three week cycle and step by step system for each day.

2016-73
KINDERGARTNERS MAKE FRIENDS WITH SCHOOL LUNCH.
Sch Foodserv J 27 (3): 50-52. Mar 1973.
389.8 SCH6
Kindergarten, Parent participation, School lunch programs.
Abstract: Lunch at school is part of becoming a first grader in this school district. Acquainting kindergartners with school lunch before they enter first grade is the purpose of this orientation program designed for parents as well as children.

2017-73
FACTORS AFFECTING STUDENT PARTICIPATION IN SELECTED MILWAUKEE, WISCONSIN CATHOLIC HIGH SCHOOL LUNCH PROGRAMS.
Mary Roseann Koskie
N.p. 118 p. 1970.
LB3479.5.P3K6 FEN
Food preferences, Parochial schools, Research methodology, School lunch programs, Secondary education, Student participation, Surveys, Vending machines, Wisconsin.
Thesis (M.S.) - Michigan State University, facsimile by the University, East Lansing, Michigan.
Abstract: This masters thesis investigates factors which, in the opinion of high school students, influence their participation in and attitudes toward existing school lunch programs. Factors were assumed to be economic, social, selective, personnel, time elements, and physical circumstances. Guidelines for development or modification of high school lunch programs are suggested from the results of the study.

2018-73
L.A. KIDS GET HOT MEALS THIS SUMMER: THEIR GRANDPARENTS GET SOMETHING, TOO.
Instit/Vol Feeding 72 (5): 55-56. Mar 1, 1973.
TX820.I5
Children, Elderly (65 + years), Free lunches, Los Angeles, School food service, School lunch programs, Summer programs, U.S. Dept. of Agriculture.
Abstract: This article describes the origin and development of a USDA-sponsored summer lunch program for children in Los Angeles County, and mentions proposed plans for a program to feed the elderly.

2019-73
THE LUNCH BUNCH STUDY.
L Emmons, M Hayes, D L Call
Sch Foodserv J 25 (8): 25-26,28-29. Sept 1972.
389.8 SCH6
Disadvantaged youth, Free lunches, Hunger, Malnutrition, School breakfast programs, School lunch programs.
Abstract: Reaching needy children is the objective of free school lunches. But, according to a Cornell research study, there are many more "hungry" children, in terms of numbers, among those not eligible for free school lunches.

2020-73
MAJORITY OF ADMINISTRATORS UNPERTURBED BY SCHOOL LUNCH CRITICISMS.
Sch Lunch J 24 (6): 27-28. June 1970.
389.8 SCH6
Administrative personnel, School lunch programs.
Abstract: Reprint, with permission, from Nation's Schools, April, 1970. Copyright, 1970, McGraw-Hill, Chicago. All rights reserved. A majority of school administrators disagree with recent critics of the school lunch program, but proved unqualified to comment about what is happening on a national scale.

2021-73
MARKETPROBE: NEW BUSINESS IN SCHOOL LUNCH.
Fast Food 71 (2): 74-78. Feb 1972.
389.2538 F82
Costs, Food preferences, Food service industry, Food service workers, Menu planning, School food service, School lunch programs, Surplus commodities, Type A lunch.
Abstract: Experiences of the food service industry in school lunch programs.

2022-73
MARKETPROBE: RECREATION.
Fast Food 71 (3): 98-99,170. Mar 1972.
389.2538 F82
Commercial food service, Recreational areas, Recreational programs.
Abstract: Increased interest in recreation has expanded the need for food services. Special foods following theme of the particular recreational area increase sales.

2023-73
THE MASSACHUSETTS SCHOOL LUNCH NUTRITIONAL STUDY.
Dorothy L Callahan
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 220-222. July 12/24, 1970.
LB3479.M593 FEN
Massachusetts, School food service, Student participation, Surveys.
Extract: Of what value is the Type A lunch? Do the children going home for lunch, or bringing their lunch to school, eat just as well? Is a student competent and wise enough to select a nutritious meal when confronted with a choice of a la carte items? Why don't all children who can, buy and eat the Type A lunch? To try to answer these questions, 80,000 Massachusetts public school children participated in a 24-hour dietary survey. It was a systematic sampling of every 10th school from the public school listing. It consisted of boys and girls, from grades one through 12, attending schools with and without cafeteria facilities. Thirty percent of the students came from schools with high needy enrollment.

2024-73
MEALS FOR THE ELDERLY.
S Koch
Fast Food 71 (4): 118,120,122. Apr 1972.
389.2538 F82
Catering, Costs, Elderly (65 + years), Food service.
Abstract: Describes Boston's low cost hot lunch program for its elderly.

2025-73
MEALS ON WHEELS A LA CALGARY.
R J Crealock
J Can Diet Assoc 32 (2): 81-84. June 1971.
389.9 C1632
Food programs, Food service, Meals on wheels, Organization.
Abstract: Need, development, and operation of Meals on wheels in Calgary, Canada.

2026-73
THE MEN IN CHARGE - THE GOVERNMENT NUTRITION PROGRAMS.
Richard E Lyng
Nutr Today 5 (4): 16-20. Winter 1970.
RA784.N8
Administrative personnel, Federal government, Nutrition, Programs.
Abstract: This article reviews the government's nutrition policy and describes the men who implement it.

2027-73
A GUIDE TO FOOD PROGRAMS IN MONTGOMERY COUNTY.
Montgomery County, Health Department, Nutrition Services
Rockville, Md. unp. 1972.
HV696.F6M6 FEN
Emergency feeding, Food programs, Food stamp programs, Free lunches, Maryland, Meals on wheels, School lunch programs.
Abstract: This outline of the food programs available in Montgomery County, Maryland, is intended as a resource booklet for those concerned with hunger and malnutrition. Six programs are covered: food stamps, free school lunch, additional public assistance for expectant mothers, special diet allowance for public assistance recipients, meals on wheels, and emergency food programs. A brief description, with information on the purpose, cost, standards of eligibility, and method of application, are provided for each program.

2028-73
MOTHERCRAFT CENTERS COMBINE NUTRITION AND SOCIAL SCIENCES.
Kendall W King
J Nutr Educ 3 (1): 9-11. Summer 1971.
TX341.J6
Clinical diagnosis, Developing nations, Diet improvement, Educational programs, Home economics education, Malnutrition, Nutrition education.
Abstract: Nutritional Rehabilitation Centers, called Mothercraft Centers in some areas, operate in underdeveloped countries to identify badly nourished preschool children, induce their mothers to bring them to the center, and have the mothers participate in the nutritional rehabilitation of their own children using only foods, equipment, and funds similar to those available in their own homes. In most countries where they exist these centers have been effective in reducing, and

even eradicating clinical malnutrition. This article describes the history, organization, and effectiveness of the centers.

2029-73
A NEW DECADE FOR SCHOOL FOOD SERVICE.
Philip C Olsson
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 388-393. July 12/24, 1970.
LB3479.U5M3 FGN
Child nutrition programs, Computer applications, Data analysis, Legislation, Milk programs, School lunch programs.
Abstract: Public Law 91-248 is discussed. Highlights of its impact on child nutrition system. Need for better information systems recognized.

2030-73
NOBODY KNOWS WHO PAYS.
Food Nutr 1 (1): 7. June 1971.
TX341.F615
Free lunches, National School Lunch Program, Oklahoma.
Abstract: It is the presentation of methods how the Oklahoma School System complies with USDA regulations that sch-ools in the National School Lunch Program in no way identify students receiving free or reduced price lunches.

2031-73
NOT ALL GOVERNMENTS SUPPORT SCHOOL LUNCH.
Sch Lunch J 24 (3): 58,60. Sept 1970.
389.8 SCH6
Financial support, Food spoilage, School food service, School lunch programs.
Abstract: Private support by two charitable organizations feed 35,000 African children each day. No government support for school lunch exists in South Africa.

2032-73
NOVA MEANS NEW--IN SCHOOL FOODSERVICE TOO!
H C Lewis
Sch Foodserv J 25 (8): 18-20. Sept 1972.
389.8 SCH6
Cafeterias, School food service, Snacks, Type A lunch.
Abstract: Nova High School, Fort Lauderdale, Florida, has changed its food service program from a snack program to a school lunch program offering type A lunch since it.

2033-73
NUTRIENT CONTRIBUTION OF A MEALS PROGRAM FOR SENIOR CITIZENS.
Elizabeth Doering
J Am Diet Assoc 59 (2): 129-132. Aug 1971.
389.9 AM34
Elderly (65 + years), Food intake, Food programs, Nutrient content determination, Nutrient values.
Extract: The meals program of four senior service centers and a home-delivered meals program was assessed in terms of nutritive intake. When all participants were grouped together, the daily intake of all nutrients was greater when a meal was provided. The study also warns against complacency: serving ample quantities of fruits and vegetables in canned form did not provide sufficient ascorbic acid. This was corrected when some of the canned foods were replaced by ascorbic-acid-rich juices and fresh produce. Calcium and riboflavin intakes were considerably better when 1/2 pt. milk was offered with the meal.

2034-73
NUTRITION AWARENESS IN THE USDA.
F R Senti, Louise Page, Mary M Hill
J Am Diet Assoc 61 (1): 17-21. Jul 1972.
389.9 AM34
Agricultural Extension Service, Dietary surveys, Food programs, Nutrition education, Research, Type A lunch, U.S. Dept. of Agriculture.
Abstract: This article details the USDA's commitment to nutrition research and its research, education, and action programs. Research includes dietary surveys, and the genetic development of new foods. Nutrition education is carried out mainly through the Extension Service. The Food Distribution and Child Feeding Programs help to upgrade the nutritional quality of diets. The latter have involved the development of "engineered" foods, a product-approval system, and a new type of service for Type A school lunch.

2035-73
NUTRITION IS THE SCHOOL'S BUSINESS.
D K Sandler
Sch Foodserv J 25 (1): 28-30. Jan 1972.
389.8 SCH6
Nutrition, School breakfast programs, Snacks.
Abstract: Discusses reasons why children like school breakfasts. Program aimed at indigent children, but others also participated. Discusses child's need for snacks.

2036-73
NUTRITION SERVICES IN CHILD HEALTH PROGRAMS.
Mary C Egan
J Am Diet Assoc 59 (6): 555-559. Dec 1971.
389.8 AM34
Children, Dietitians, Health, Medical services, Nutrition, Programs.
Abstract: Existing models for the delivery of child health services, including nutritional care, as well as evolving health care systems, such as national health insurance and health maintenance organizations, are reviewed. Consideration is given to the role of nutrition personnel in emerging health delivery systems and the need for active leadership by the dietetic profession.

2037-73
NUTRITION SERVICES OF THE AMERICAN RED CROSS.
Margaret R Stewart
Nutr Program News 1-4. Jul/Aug 1971.
1.982 A2N955
American National Red Cross, Emergency feeding, Food programs.
Abstract: Nutrition activities of the American National Red Cross are discussed. The various programs of the agency are described, with particular emphasis on the food and nutrition services provided. The programs include disaster relief programs, Red Cross classes, programs for migrant workers, service to military families, Meals-on-Wheels, Red Cross youth, and International Red Cross programs.

2038-73
A NUTRITIOUS DIET FOR ALL AMERICANS.
C M Hardin
Food Nutr 1 (1): 2. June 1971.
TX341.F615
Child nutrition programs, Conferences, Food stamp programs, School lunch programs.
Abstract: With reference to the White House Conference on Food, Nutrition and Health author points out that emphasis and priorities have to focus on getting food to people who are poor, discusses various food programs such as food stamp programs, school lunch programs, and child nutrition programs.

2039-73
OEO--THE EMERGENCY FOOD AND MEDICAL SERVICES PROGRAM AND NUTRITION EDUCATION.
D C Brown
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 70-71. July 18/28, 1971.
LB3479.U5 FGN
Food programs, Nutrition education.
Abstract: This paper discusses the development of the Emergency Food Program in 1965, the New School Lunch Law in 1971, and resources available through Federal food programs such as special information booklets, commodity foods, and food stamps. Implications of these programs for nutrition education are presented.

2040-73
A STUDY OF THE EFFECT OF CERTAIN MANAGEMENT FACTORS ON NUTRITIVE VALUE AND PUPIL PARTICIPATION IN THE SCHOOL LUNCH.
Jessie Craig Obert
N.p. 196 p. 1951.
LB3475.5.P332 FGN
Dietary standards, Donated foods, Food purchasing, Menu planning, Nutrient values, Research, School lunch programs, Student participation, Type A lunch.
Thesis (Ph.D.) - Ohio State University, facsimile by the University, Columbus, Ohio.
Abstract: This doctoral thesis describes the development and use of an instrument for objectively rating school lunch programs in terms of nutritive value and participation.

2041-73
OPERATION BAG LUNCH.
Sch Foodserv J 26 (i.e.25, 9): 19. Oct 1971.
389.8 SCH6
Adolescents (12-19 years), Box Lunch, Children, Summer programs, Type A lunch.
Abstract: Jacksonville, Florida, program for feeding youngsters 3 to 21 during the summer months.

2042-73
ORANGE JUICE STUDIED.
Sch Foodserv J 26 (1): 43. Jan 1972.
389.8 SCH6
Fruit juices, Oranges, School breakfast programs.
Abstract: Report about the Florida Citrus Commission's publication, "Serving the sunshine drink," discussing orange juice for school breakfasts.

2043-73
OUR CHILD FEEDING OVERSEAS - A DEVELOPMENT RESOURCE FOR THE SEVENTIES?
James F Levinson
J Am Diet Assoc 57 (6): 503-508. Dec 1970.
389.8 AM34
Developing nations, Donated foods, Food programs.
Abstract: For the past 20 years, the U.S. has been donating food commodities to low-income countries for direct distribution to needy communities and vulnerable groups. The author describes the state of the programs today under Title I and Title II, and suggests ways to develop these programs so that they make the best use of food resources and achieve their goals in terms of distribution.

2044-73
EDUCATIONAL OPPORTUNITY BANK: A REPORT TO THE U.S. COMMISSIONER OF EDUCATION.
Panel on Educational Innovation
Washington, D.C. 21 p. 1967.
LB2342.P3 FGN

Educational finance, Federal government, Financial support, Higher education.
Abstract: This document outlines a loan program to help students pay for their education beyond secondary school.

2045-73
PORTABLE MEALS CONTRIBUTE TO NUTRITION EDUCATION EFFORTS.
Virginia Kasuer
J Nutr Educ 3 (2): 59-51. Fall 1971.
TX341.J5
Elderly (65 + years), Food delivery systems, Nutrition education, Ohio.
Abstract: Concern for the homebound and elderly has led to the development of meals delivered to homes in 22 Ohio cities. In Cincinnati, nutrition education has been added to the program. The author describes these programs, how they were set up and how they work.

2046-73
POSITION PAPER ON FOOD AND NUTRITION SERVICES IN DAY-CARE CENTERS.
American Dietetic Association
J Am Diet Assoc 59 (1): 47. Jul 1971.
389.8 AM34
Administration policies, American Dietetic Association, Day care services, Food service, Nutrition education.
Abstract: The American Dietetic Association supports the recommendations for day-care set out in the Final Report of the White House Conference on Food, Nutrition and Health, 1969, and makes several additional recommendations for food service and nutrition education in day care centers.

2047-73
POSITION STATEMENT OF THE AMERICAN SCHOOL FOOD SERVICE ASSOCIATION ON FOOD SERVED IN CHILD NUTRITION PROGRAMS.
Sch Foodserv J 27 (1): 55. Jan 1973.
389.8 SCH6
Child nutrition programs, School food service.
Abstract: Formal statement of the position this organization takes concerning child nutrition programs based on the concept that the purpose of school nutrition programs "is to maintain and improve the health and nutrition education of school children.".

2048-73
PROJECT ON FOODS AND NUTRITION SERVICES IN THE PUBLIC SCHOOLS (IN NORTH CAROLINA).
Mary K Head, Stephen Hiemstra
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 103-117. July 18/28, 1971.
LB3479.U5 FEN
Child nutrition programs, Computer applications, Federal programs, Information services, Legislation.
Abstract: This paper discusses new developments in food service. Topics included are the commitment to end hunger, new legislation, the various provisions of Public Law 91-248, and in particular some of the projects being carried out under Section 6 of the law, the establishment of an Information and Educational Materials Center in connection with the National Agriculture Library, studies to evaluate and improve child nutrition programs, Special Developmental Projects under Section 10 of the Child Nutrition Act, computer assisted menu planning, nutrient standards and engineered foods.

2049-73
REACHING THE HARD-TO-REACH SCHOOLS.
Food Nutr 1 (2): 5-7, Aug 1971.
TX341.F615
Canned foods, Low income groups, Pennsylvania, School lunch programs, Type A lunch.
Abstract: A test carried out in Philadelphia was designed to determine the acceptability of canned entree system of serving hot lunches at low cost in low income areas, known to the children as "lunch in a cupcan", later the test became the basis for the introduction of lunch programs in inner city schools to meet USDA Type A standards for nutritious lunch FNS suggested to serve additional foods.

2050-73
THE SACRAMENTO SYSTEM: COMMODITY COMPATABILITY.
Food Serv 34 (8): 30-33, 46. Aug 1972.
389.2538 F732
California, Convenience foods, Cycle menu, Food preparation and distribution systems, Marketing, Merchandising, School food service.
Abstract: Year-long outside patio dining, Mexican and South Pacific food, birthday parties for students, outdoor snack bars, "mod" decor, and disaster plans for school feeding should another earthquake occur are among the innovations which make up the California-style lunch program. Food service for the 49,530 students in the Sacramento City Unified School District is described, with emphasis on convenience. In the past two years, the Sacramento staff has tested 325 products from seventy-five processors. Considering the existing storage space in the thirty-nine kitchens which also serve thirty-six satellite schools, a semi-convenience system has been designed. Canned foods were found to be most suitable for entrees under the circumstances. Planning a menu cycle around canned entrees, frozen foods, dry mixes, and surplus commodities, the school district saved $32,000 in preparation costs last year. An interesting solution to the disposal problem of No. 10 cans is their use by landscape nurseries as containers for young plants and by arts-and-crafts classes.

2051-73
SATELLITING IN THE SUBURBS.
A B Taylor
Sch Lunch J 24 (3): 46,48,50,52. Mar 1970.
389.8 SCH6
Equipment, Kitchens, Satellite, School food service, Serving equipment.
Abstract: Description of a hot food service system in an old school building, with a tiny kitchen and a all-purpose room for a dining area.

2052-73
SCHOOL FOOD SERVICE NUTRITION EDUCATION FINANCE PROJECT.
Thelma Flanagan, Michael O'Ferrell
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 93-94. July 18/28, 1971.
LB3479.U5 FEN
Nutrition education, School food service.
Abstract: This paper discusses the objectives and the means for achieving the objectives of USDA'S National School Food Service and Nutrition Education Finance Project.

2053-73
A SCHOOL FOODSERVICE PROFESSIONAL SPEAKS OUT.
J R Myers, J Martin
Cooking for Profit 40 (248): 25-31. Aug 1971.
TX901.C6
Georgia, School food service.
Abstract: Interview with Miss Josephine Martin, in which the Georgia school food service is discussed, and its achievements, quality, and participation are brought out.

2054-73
SCHOOL LUNCH GROWS IN BROOKLYN.
Food Nutr 1 (2): 13-15. Aug 1971.
TX341.F615
Food restrictions, Food standards and legislation, Low income groups, Religious dietary laws, School children (6-11 years), School lunch programs.
Abstract: History of a school lunch program established with the help of USDA in low income area, in a Hebrew day school, Brooklyn, New York. With the assistance of the program children are fed through eighth grade. The problem of meeting USDA lunch standards while keeping kosher are discussed.

2055-73
SCHOOL LUNCH IN HIGH POINT: A COMMUNITY PRIDE.
L Stecker
Food Nutr 3 (2): 13-15. Apr 1973.
TX341.F615
Day care services, Elderly (65 + years), Handicapped children, North Carolina, Satellite, School lunch programs, Summer programs.
Extract: School food service supervisor for the High Point, N.C., schools has in 9 years guided the city's once disorganized school lunch operation (with deficit) to an efficient, financially sound program of which local citizens are proud. A comparatively small operation, the multi-faceted program reaches an average of 8,600 people. The school food service staff now provides attractive nutritious lunches at minimum production cost to students in 16 schools; satellite lunches to handicapped kindergarten children; and has meal contracts for day care centers, summer programs, and home delivered meals for the elderly.

2056-73
SCHOOL LUNCH IN HIGH POINT: A COMMUNITY'S PRIDE.
Lois Stecker
Food Nutr 3 (2): 13-15. Apr 1973.
TX341.F615
Elderly (65 + years), Food service management, Food service workers, North Carolina, School lunch programs, Summer programs, U.S. Dept. of Agriculture.
Abstract: This article describes a number of school food service programs in operation at High Point, North Carolina. The author tells how the programs were set up, the number of children they reach, and the unique organization of paid food service workers and community volunteers.

2057-73
SCHOOL LUNCH LOOKS TO THE FUTURE.
Richard E Lyng
Food Nutr 1 (3): 3. Oct 1971.
TX341.F615
Administration policies, Financial support, National School Lunch Program, School food service.
Abstract: This year marks the 25th anniversary of the 1946 National School Lunch Act. The number of children taking part has grown from 6.6 million to 24.6 million in 1971, an the administration is responsible of over one million dollars in Federal funds for all child nutrition programs. Looking ahead, the experience of 25 years serves as a basis for developing, broadening and expanding child feeding programs.

2058-73
SCHOOL LUNCH: ALASKA STYLE.
Marge Dawes
Food Mgt 8 (1): 53-56. Jan 1973.

TX943.F6
Alaska, School food service, School food service supervisors, School lunch programs.
Abstract: The author gives a first-hand account of the hazards and rewards of supervising a school food service in the Arctic. The problems involved in obtaining supplies, travelling to and from various schools, coordinating school and community efforts across great distances, battling rough weather, and coping with the bi-lingual language situation are all recounted.

2059-73
SCHOOL SYSTEMS IMPLEMENTATION: TEXAS STYLE.
Food Serv 35 (4): 48-52. Apr 1973.
389.2538 F732
Bulk Service, Facilities planning and layout, Food delivery systems, Food preparation and distribution systems, Food service management, Menu planning, Prepackaged portioning, School food service, Texas.
Abstract: Gertrude Applebaum runs a tight ship. The director of Corpus Christi, Texas school food services turns a profit every year while maintaining a student participation rate of 80 percent. Her schools operate on three different systems: eight schools have their own self-contained kitchens; eight more use a preportioned prepack system, and 25 operate on the bulk system. The prepack and bulk systems are served from a central manufacturing kitchen. Individual school principals and PTA advisory committees, in consultation with students, choose the system for their particular school.

2060-73
A SIMPLIFIED SCHOOL LUNCH SYSTEM.
Food Serv 34 (7): 54-55. Jul 1972.
389.2538 F732
Convenience foods, Cost effectiveness, Facilities planning and layout, School lunch programs.
Abstract: This article describes how the school lunch director, a distributor sales force, and food processors and equipment manufacturers got together to organize a school lunch program. No food service system existed at all, and the school's management entered into dialogue with institutional sales personnel who have (a) knowledge of the community and (b) an understanding of the many problems facing operating management. Together they created a practical and effective food service system which satisfies the student body while at the same time remaining within the feasible fiscal structure of the program. Convenience food components were used that require virtually no skill in preparation, make minimal demands on storage facilities and are continually available on a dependable basis.

2061-73
SLIM'N SWIM--A SUMMER NUTRITION PROGRAM FOR UNDERPRIVILEGED TEEN-AGE GIRLS.
Virginia Myrick
J Am Diet Assoc 57 (1): 44-46. Jul 1970.
389.8 AM34
Adolescents (12-19 years), Diets for special conditions, Disadvantaged youth, Food habits, Health education, Nutrition education, Obesity.
Abstract: The Rebound Children and Youth Project, sponsored by The Children's Hospital of Philadelphia, in collaboration with the Philadelphia Child Guidance Clinic, was established in December 1966 to provide a blend of medical, mental, dental, and community health services to children 14 years of age and under, who live within the low-income, twenty-block area surrounding the hospital. With summer and its daytime leisure approaching, a team composed of the nutritionist, the family life educator, and the community worker began "Slim'n Swim" program. Its objectives were to (1) directly involve girls in a summer activity which had vital application to their everyday lives; (2) develop an understanding of relationships between food, activity, and physical development; (3) initiate an awareness and interest in comparative food costs; (4) focus on behavioral patterns and possibilities for change; (5) suggest food-related activities as a focus of family interest and cooperation, and (6) promote peer-group support in all of these areas.

2062-73
SOUTHWEST REGION'S RESPONSE TO THE CHALLENGE OF NUTRITION EDUCATION.
Gene E Good
In Proceedings of the Southwest Region School Food Serviceseminar, Kansas State Univ., 1971 p 39-41. July 12/23, 1971.
LB3479.U5A3 F&N
Food service management, School lunch programs.
Abstract: This paper reviews the Southwest Region's response to the challenge of nutrition education over the past 25 years. The varying levels of progress among the 12000 school lunch programs in the region are noted and school food service directors are challenged to "stop wating for someone else to put it all together" and take whatever is the next step in their individual situations with enthusiasm.

2063-73
SPECIAL FOOD SERVICE FOR SUMMER; IN PORTLAND.
Benedicto Montoya
Food Nutr 3 (2): 2-3. Apr 1973.
TX341.F615
Children, Portland, oregon, School lunch programs, Summer programs, Type A lunch, U.S. Dept. of Agriculture.
Abstract: This article describes the organization and operation of a summer food service for children in Portland, Oregon. Most children are served a lunch that conforms to the Type A lunch requirements and provides one-third of the daily nutritional requirement. Some of the other children (generally those enrolled in day care centers) receive breakfast and mid-morning and mid-afternoon snacks, in addition to lunch. USDA funded 80 percent of the program while local "in-kind" contributions comprised the remainder.

2064-73
STAFFING BROWARD COUNTY-STYLE.
J T Wynn
Sch Foodserv J 27 (1): 44,46,49-50,52,54. Jan 1973.
389.8 SCH6
Food service occupations, Program planning, School food service.
Abstract: Careful planning for labor productivity in food service occupations under different school conditions and equipment.

2065-73
STANDARDS AND PROGRESS IN DAY CARE CENTER PROGRAMS.
Alice D Chenoweth
J Am Diet Assoc 60 (3): 197-200. Mar 1972.
389.8 AM34
Day care services, Educational programs, Evaluation, Preschool children (2-5 years).
Abstract: Interest in providing day care services for preschool children has never been so high. There are compelling reasons to support day care programs, including the obvious need as well as the widespread belief in their beneficial effect on young children. If the benefits are to come to pass, standards for such services are required and have been developed. Their rationale is the subject of this paper.

2066-73
THE STATUS OF SCHOOL FOODSERVICE; PART I.
David Hanks
Instit/vol Feeding 67 (3): 71-75. Sept 1970.
TX820.I5
Convenience foods, Food preparation, Food standards and legislation, Free lunches, School breakfast programs, School food service, School lunch programs, Surveys, U.S. Dept. of Agriculture.
Abstract: This is the first of a two-part series on the progress of school food service across the country during 1969-70. Topics discussed include (1) legislation affecting school food service operations, (2) commercial catering in the schools, (3) the use of convenience foods, (4) decentralization of school food service management, (5) community control of school food service, and (6) student participation in school food services.

2067-73
STINGING ATTACK BLASTS SCHOOL LUNCH PROGRAMS.
Nation's Schools 85 (2): 26-28. Feb 1970.
LB2804.N3
Bureaucracy, Child nutrition programs, Evaluation, Financial support, Free lunches, School lunch programs.
Abstract: A former USDA official who initiated a $45 million emergency program to supply free and low cost school lunches for needy children charged that "most states are using these funds to hold down the prices of regular school lunches--in effect, benefiting the middle-class youngsters and diluting a special effort to provide an adequate diet" for the eight million children who cannot afford a school lunch at all. Rodney E. Leonard described the entire school lunch program as an "incoherent shambles." One reason, according to Leonard, is that "the Executive branch recognizes that the power center in food rests closer to the economic interests of those who can afford to produce, market, process or consume rather than with those who cannot." As a result, "the needs of the food industry often dictate how the dollars are spent.".

2068-73
A STUDY OF SCHOOL FEEDING PROGRAMS - I. ECONOMIC ELIGIBILITY AND NUTRITIONAL NEED -II. EFFECTS ON CHILDREN WITH DIFF-ERENT ECONOMIC AND NUTRITIONAL NEEDS.
Lillian Emmons, Marian Hayes, David L Call
J Am Diet Assoc 61 (3): 262-275. Sept 1972.
389.8 AM34
Dietary surveys, Disadvantaged youth, Economic influences, Free lunches, Influences on nutrition, Nutritional status, Physical development, School breakfast, School food service.
Abstract: In the first study family income and size were correlated with nutritional need for 344 children in two school districts. Nutritional need was determined from 24-hr. dietary recalls and anthropometric and biochemical data. Not all children economically eligible for free lunches were found to be "nutritionally needy"; neither were all economically ineligible children classed as "nutritionally adequate." The second study investigated the impact of school breakfast or milk plus lunch on nutritive intake, biochemical measurements, and physical growth of elementary school children from fall to spring. Participation in the school feeding program significantly increased nutritive intakes of nutritionally needy children. From fall to spring, only one-third in one school district and one-sixth in another failed to improve their nutritive intakes. The period of study was too short to show changes in biochemical measurements and growth.

2069-73
THE SUCCESS OF THE FEDERAL FOOD ASSISTANCE PROGRAMS.
Earl L Butz
Nutr Today 7 (4): 12-13. Jul/Aug 1972.
RA784.N8
Food programs, Food stamp programs, Low income groups, Nutritional status, Surveys, U.S. Dept. of Agriculture.
Abstract: This article by the Secretary of Agriculture praises the work of the Federal Food Assistance Programs. Specifically he cites that (1) the number of poor receiving assistance has increased, (2) the Food Stamp Program is successful, (3) foods for direct distribution have been improved in amount and variety, (4) participation in school lunch programs has increased, as well as has school breakfast and summer feeding programs.

2070-73
SUMMER FEEDING: EAST AND WEST.
Food Nutr 2 (1): 6-8. Feb 1972.
TX341.F615
Adolescents (12-17 years), Children, Food service, Summer programs.
Abstract: Programs in Rochester, N.Y. and Seattle, Wash. for feeding children in connection with recreation programs are described.

2071-73
SUMMER FOOD SERVICE IN CINCINNATI.
J Luck, M Papke
Food Nutr 3 (2): 4-9. Apr 1973.
TX341.F615
Adolescents (12-17 years), Food service supervisors, Menu planning, Ohio, Preschool children (2-5 years), School children (6-11 years), Summer programs.
Extract: The Cincinnati Summer Food Demonstration Project was a cooperative effort involving USDA and three local agencies. More than 9,000 of the area's youngsters received lunches or supplemental meals, ranging in age from preschoolers to teenagers. The menus for the project were planned by school food service supervisors.

2072-73
SUMMER FOOD SERVICE IN PORTLAND.
B Montoya
Food Nutr 3 (2): 2-3. Apr 1973.
TX341.F615
Low income groups, Meals per day, Oregon, Summer programs.
Abstract: During the summer operations of the Special Food Service Program for Children, in Portland, Ore., the FNS summer feeding program was sponsored by local groups through the Portland Public School District, serving about 4,000 children per weekday. USDA funded 90 percent of the cost. The purpose of the program was to assure that children from low income families receive at least one nourishing meal a day.

2073-73
SUMMER PROGRAMS OFFER "THREE SQUARES".
C L Conyers
Sch Foodserv J 25 (7): 88-90. Jul/Aug 1972.
389.8 SCH6
Children, Education, Health, Medical services, Migrant workers, Motivation, School food service, Summer programs.
Abstract: program for children of migrant workers and others who are disadvantaged, providing three meals a day, medical attention, school, and motivation for more education. This program is being carried out in Accomack and Northampton counties in Virginia.

2074-73
SUMMER SCHOOL-FEEDING PROGRAM FILLS NEED IN HEREFORD.
Sch Lunch J 25 (3): 49, 50. Mar 1971.
389.8 SCH6
Children, School food service, Summer schools.
Abstract: Hereford, Texas, fills a need for nutrition in children of migratory farm workers.

2075-73
THE FEDERAL SCHOOL LUNCH AND SPECIAL MILK PROGRAM IN TENNESSEE: WITH IMPLICATIONS FOR THE DAIRY INDUSTRY.
Tennessee, University, Agricultural Experiment Station
Stanton P Parry, M Lloyd Downen
Knoxville, Tenn. 34 p. 1961.
TX379.T4 FEN (Tennessee. University. Agricultural Experiment Station. Bulletin 325)
Food consumption, Marketing, Milk, Milk programs, School lunch programs, Student participation, Tennessee.
Abstract: A relatively large percentage of Tennessee milk flowed into school feeding programs, and over ninety percent of the state's students drank it. The largest consumption was in large "white" schools participating in both the lunch and milk programs. Milk consumption in "colored" schools was notably lower. Frequent servings and teacher enthusiasm tended to increase milk consumption. Suggestions are offered as to how milk consumption can be increased to the benefit of both Tennessee's students and it's dairy industry.

2076-73
TEXAS MAVERICKS REJECT FEDERAL SUBSIDIES.
B McCarroll
Cooking for Profit 40 (242): 38-40. Feb 1971.
TX901.C6
Finance, School lunch programs, Snacks, Type A lunch.
Abstract: Ector County school lunch program functions independently of federal subsidies, with 62% student participation, civic involvement in underwriting lunches for needy students, and showing an $80,000.00 profit.

2077-73
THOUSANDS CAME TO DINNER.
Sch Lunch J 25 (5): 66, 69. May 1971.
389.8 SCH6
American National Red Cross, American School Food Service Association, Emergency feeding, Food service, Food service workers.
Abstract: Cooperation between ASFSA and ANRC during earthquake in Los Angeles area Feb. 9, 1971, to feed people at the schools with school food service employees.

2078-73
TOM FARLEY'S IMPOSSIBLE DREAM.
Food Mgt 8 (2): 44-49. Feb 1973.
TX943.F6
Food service occupations, Food service training, Food service workers, Mental retardation, Physically handicapped, School lunch programs, Work experience programs.
Abstract: This article describes how one man's public school system uses its facilities to care for handicapped youngsters and give them a future in the food service industry. The students work in the school lunch program as part of their schooling, giving them on-the-job training with thorough supervision. The author notes ways in which this program increases the student's self-respect and potential for future employment.

2079-73
TOTAL CONVENIENCE ON THE COLLEGE CAMPUS - SPECIAL REPORT.
Food Serv 32 (8): 33-37. Aug 1970.
389.2538 F732
College food service, Colleges, Food service training, Institutional feeding.
Abstract: Northwood Institute, Midland, Michigan, is a two-year school teaching "threshold" skills. Businessmen tell the college what should be taught so that the graduates possess qualities that make them productive on the job in the shortest time. For six of the college's ten years, the present food service director has seen a 400 per cent growth in student population. Convenience foods account for about 90 per cent of the total feeding program; a core staff of sixteen handles the food service. Cost accounting concepts require that total food service costs be kept at 75 per cent of actual income; food costs account for about 40 per cent of income, labor - 18 per cent. Success of the program has led to its adoption on other campuses.

2080-73
FOOD FOR PEACE AROUND THE WORLD; MANUAL FOR LEADERS IN COMMUNITY FEEDING PROGRAMS.
U.S., Agency for International Development
Washington 51 p. illus. Oct 1962.
TX945.U5 FEN
Community feeding centers, Developing nations, Equipment, Facilities planning and layout, Food for Peace, Food preparation, Recipes, Sanitation.
Abstract: The Food for Peace Program provides foodstuffs to countries which cannot grow or buy enough food for themselves. The donated foods are generally used in community centers and school lunch programs. This small book suggests ways of setting up simple feeding facilities, including storage, cooking, and cleaning equipment. Recipes, cooking techniques, and sanitation rules are also given.

2081-73
LUNCH PROGRAMS IN THE NATION'S SCHOOLS.
U.S., Dept. of Agriculture, Economic Research Service
William H Freund
Washington, D.C. 41 p. 1971.
LB3475.U524 FEN (U.S. Dept. of Agriculture. Economic Research Service. Agricultural economic report no. 210)
Food economics and consumption, National School Lunch Program, Private schools, Public schools, School food service, Statistical data, Student participation.
Abstract: Noontime food services were provided in about 75 percent of the nation's 105,000 public and private elementary and secondary schools during a survey in March 1968. Most of these schools with food service participated in the National School Lunch Program (NSLP). Schools with food service had 41 million pupils enrolled, over 80 percent of the estimated 50.7 million pupils in all schools. Nearly 20 million pupils ate plate lunches daily. The availability of food service will increase in the future, but not as rapidly as in the past. Most of this gain will probably be within the NSLP. Impetus for increased pupil participation and availability of food service will be provided through new eligibility requirements for free lunches in the NSLP and additional funding to implement food service.

2082-73
FOOD SERVICE IN PRIVATE ELEMENTARY AND SECONDARY SCHOOLS.
U.S., Dept. of Agriculture, Economic Research Service, Marketing Economics Division
Martin Kriesberg
Washington, D.C. 21 p. 1964.
LB3475.U52 FEN (U.S. Dept. of Agriculture. Economic Research Service. Marketing research report no. 678)
Finance, Food purchasing, Free lunches, Private schools, School lunch programs, Student participation.

Abstract: Of the 15,300 private elementary and secondary schools in this country in 1962, approximately 6,500 provided lunch service for the 3 million children who were enrolled. About 5,000 of the 6,500 schools serving food offered complete plate lunches under the National School Lunch Program. Of the 2.3 million pupils in these schools, about half consumed the school plate lunch on a daily basis. Three major factors affecting pupil participation in the lunch program were found to be: size and location of the school, prices charged, and the time allowed for lunch and proximity of the school to homes and alternative eating establishments. Prices paid for plate lunches varied across the country from 15 to 45 cents, but most children purchasing plate lunches at school paid about 25 cents in the elementary schools and 30 cents in the secondary schools. More than 140,000 needy pupils received free or reduced price lunches in the private schools during March 1962. Of the 5,000 private schools offering plate lunches under the National School Lunch Program, 4,500 prepared the food in their own facilities. Lack of money and pupils hindered building of facilities in other schools.

2083-73
FOOD SERVICE IN PUBLIC SCHOOLS.
U.S., Dept. of Agriculture, Economic Research Service, Marketing Economics Division
Martin Kriesberg
Washington, D.C. 39 p. 1964.
LB3475.U522 FEN (U.S. Dept. of Agriculture. Economic Research Service. Marketing research report no. 681)
Finance, Food preparation, Food purchasing, Food service management, Menu planning, Public schools, School lunch programs, Student participation.

Abstract: Approximately two-thirds of the nation's 97,000 public elementary and secondary schools participated in the National School Lunch Program in March 1962. These schools made complete plate lunches available to their 30 million pupils, 75 percent of all public school children. Another 4,300 public schools with an enrollment of 3.7 million also served lunches: plate lunch or a la carte. In 1962, more than 64 percent of the pupils enrolled in public schools where food was served took the complete plate lunch daily. On the basis of average daily attendance in these schools, more than 50 percent ate plate lunches regularly. Factors affecting pupil participation in the lunch programs are prices charged, time for lunch and proximity to homes, and school grade and availability of other eating establishments. Prices for plate lunches varied across the country from 15 to 45 cents, but most children purchasing plate lunches at school paid about 25 cents in the elementary schools and 30 cents in the secondary schools. During March 1962, atleast 1 million pupils received lunches free or reduced price lunches. Schools spent about 85 percent of their lunch expenditures locally.

2084-73
FOOD SERVICE IN THE NATION'S SCHOOLS: A PRELIMINARY REPORT.
U.S., Dept. of Agriculture, Economic Research Service
Washington, D.C. 11 p. 1969.
LB3475.U527 FEN (U.S. Dept. of Agriculture. Economic Research Service. ERS-434)
Free lunches, National School Lunch Program, National surveys, School breakfast programs, School food service, Student participation.

Abstract: During March 1968, the U. S. Department of Agriculture conducted a nationwide survey of school food programs. The survey dealt with availability of types of service, participation rates, costs to the schools, number of needy children served, and other aspects of school food programs. School milk, school breakfast, and school lunch programs were covered, together with food preparation facilities.

2085-73
HEAD START: A CHILD DEVELOPMENT PROGRAM.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 16 p. [n.d.].
LB1140.U52 FEN
Federal programs, Head Start, Preschool education.

Abstract: This introductory pamphlet describes the Head Start program, the Leadership Development and Supplementary Training Programs for staff members, the Follow Through Program, and the Parent and Child centers for children under the age of three.

2086-73
PARENT INVOLVEMENT: A WORKBOOK OF TRAINING TIPS FOR HEAD START STAFF; PROJECT HEAD START.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 91 p. [n.d.].
LB1140.U5 FEN (Project Head Start rainbow series 10A)
Federal programs, Head Start, Parent participation, Preschool education, Resource guides, Teaching guides.

Abstract: Project Head Start is designed to promote the growth and development of parents and their children. Parent involvement is a process of community action that enriches the total project. It provides parents, staff, and communities with opportunities to work as teams to ensure their children's most positive development. Parent involvement enables parents to participate in making policy decisions that affect their children's growth and development, and in developing and sustaining programs that assist parents in carrying out their parental responsibilities based upon their desires and understandings. It enables staff to broaden and deepen their insights, and provide the children and their parents with quality services and relevant programs. This workbook is a guide for Head Start staff. The materials are based on Head Start legislation, national guidelines and the experiences of many different Head Start programs.

2087-73
FEDERAL FUNDS FOR DAYCARE PROJECTS. Revised.
U.S., Dept. of Labor
Washington, D.C. 91 p. 1972.
HV854.U5 FEN (N. Pamphlet 14)
Day care programs, Federal programs, Financial support, USDA Food and Nutrition Service.

Abstract: This publication outlines programs of Federal agencies that provide funds for day care projects. Authorization, eligibility, and fund apportionment are given for each program.

2088-73
FEDERAL INTERAGENCY DAY CARE REQUIREMENTS.
U.S., Federal Panel on Early Childhood
Washington, D.C. 17 p. 1968.
HV854.U52 FEN
Child nutrition programs, Day care services, Federal government, Laws.

Abstract: This booklet defines Day Care Centers, and explains the federal legislation by which they must be established and operated. Included are regulations governing (1) facilities, (2) environmental standards, (3) educational and social services, (4) health and nutrition services, (5) hiring and training of staff, (6) parent involvement, and (7) administration, coordination, and evaluation of the Center's activities.

2089-73
YOU CAN HELP FIGHT HUNGER IN AMERICA; DONATED FOODS HANDBOOK FOR VOLUNTEERS.
U.S., Food and Nutrition Service
Washington, D.C. 11 p. 1969.
HV696.F6U52 FEN (U.S. Food and Nutrition Service. FNS-2)
Disadvantaged groups, Donated foods, Family (Sociological unit), Guides, Hunger, Volunteers.
Revised.

Abstract: The Family Food Donation Program and the Supplemental Food Program provide free foods to low income families and to expectant and nursing mothers, infants, and young children in low income families respectively. This booklet is a guide for volunteers working in these programs.

2090-73
CHILD NUTRITION PROGRAMS; HANDBOOK FOR VOLUNTEERS.
U.S., Food and Nutrition Service
Washington, D.C. 16 p. 1970.
HV696.F6U522 FEN (U.S. Food and Nutrition Service. FNS-10)
Children, Donated foods, Federal programs, Guides, National School Lunch Program, Preschool children (2-5 years), School breakfast, Volunteers.

Abstract: The National School Lunch Program, the School Breakfast Program, the Non-food Assistance Program, the Special Food Service Program, and the Commodity Distribution Program provide federal aid in food, cash, and technical guidance to food service programs for children from preschool age through high-school. This booklet for volunteers describes the programs, gives examples of what other volunteers have done, and suggests ways of developing and organizing projects.

2091-73
A GUIDE FOR PLANNING FOOD SERVICE IN CHILD CARE CENTERS.
U.S., Food and Nutrition Service
Washington, D.C. 22 p. 1971.
HV854.U5 FEN (U.S. Food and Nutrition Service. FNS-64)
Day care services, Food preparation, Food purchasing, Food service, Menu planning, Sanitation.

Extract: This guide was prepared to help directors and personnel plan food service for pre-school children in child care centers. It is for use in the Special Food Service Program for Children authorized in May 1968 by Public-Law 90-302. This program provides assistance to food services for both pre-school and school age children (including the handicapped) in public and non-profit private institutions including child care centers, settlement houses, recreation centers and summer day camps. In-residence service institutions are not eligible. Child care centers serving meals which meet program requirements are eligible for cash reimbursement and donated foods. Centers also may obtain funds for equipment to initiate, improve, or expand food service programs.

2092-73
YOU CAN HELP FIGHT HUNGER IN AMERICA; FOOD STAMP HANDBOOK FOR VOLUNTEERS.
U.S., Food and Nutrition Service
Washington, D.C. 11 p. 1969.
HV696.F6U5 FEN (U.S. Food and Nutrition Service. FNS-1)
Disadvantaged groups, Food stamp programs, Guides, Hunger, Volunteers.
Revised.

Abstract: This handbook outlines some of the ways a volunteer can help poor people improve their diets, and gives useful information and facts about the Food Stamp Program, including regulations and application procedures.

2093-73
COMMUNITY ACTION: HEALTH PROGRAMS.
U.S., Office of Economic Opportunity, Community Action Program
Washington, D.C. 18 p. 1966.
RA965.5.U5 FEN
Community action, Federal government, Health education, Public health, Vocational development.
Abstract: This pamphlet is one of a series on community action programs prepared as an aid to the many people involved in developing and carrying out local efforts to combat poverty. Although the pamphlets have many audiences, they are intended chiefly for local community people who plan and develop action programs and for staff members of the OEO Community Action Program. This particular pamphlet discusses programs intended to break the self perpetrating cycle of ill health in poor neighborhoods. It focuses on the development and planning of neighborhood health centers and the use of nonprofessionals in health programs. Appendices cover eligibility requirements and application procedures for obtaining government grants.

2094-73
COMMUNITY ACTION FOR EMPLOYMENT: MANPOWER DEVELOPMENT.
U.S., Office of Economic Opportunity, Community Action Program
Washington, D.C. 27 p. 1966.
HD5707.U5 FEN
Community action, Federal government, Job training, Program administration, Vocational counseling, Vocational development.
Abstract: This pamphlet describes steps to follow in planning a comprehensive manpower program, enumerates and describes program elements essential to a comprehensive manpower services program, and outlines a number of resources which are available to Community Action Agencies wishing to implement a manpower program

2095-73
PROFILES IN QUALITY EDUCATION: 150 OUTSTANDING TITLE 1, ESEA, PROJECTS.
U.S., Office of Education
Washington, D.C. 123 p. 1968.
LC4091.U5 FEN
Directories, Disadvantaged youth, Educational programs, Federal government, History, Low income groups, School food service.
Abstract: This booklet presents 150 outstanding Title I projects from across the Nation. Each project has been designated by State Title I Coordinators as worth emulating. Each provides valuable assistance to the low-income children it serves. Together they represent a wide variety of instructional areas and pupil services. They cover all groups of disadvantaged children. There are work-study programs, health services, remedial programs, English as a second language activities, college preparatory classes, and teacher training programs. There are programs that concentrate on early childhood education, the dropout, the vocational student. Each has been classified and reported in brief. Starting dates are indicated, but in all cases these projects are scheduled to continue through the 1968-69 school year.

2096-73
U.S. JAYCEES RESOLVE TO BACK PILOT UNIVERSAL PROGRAM.
Sch Foodserv J 25 (9): 40. Sept 1972.
389.8 SCH6
Jaycees, School lunch programs.
Abstract: Jaycees resolution to support a pilot universal school lunch program, and a discussion of the reasons.

2097-73
WAFFLES AND SYRUP, ANYONE?
C Shevchuk
Sch Foodserv J 25 (1): 48-49. Jan 1972.
389.8 SCH6
Food preparation, School breakfast programs, School lunch programs.
Abstract: In this program, children who have a clean tray are given a prize of a slice of toast, which they enjoy. Coordinating breakfast preparation with lunch preparation has been a major difficulty, as was anticipation of freezer space for a week's delivery.

2098-73
WAUWATOSA PUBLIC SCHOOLS LUNCH PROGRAM: A SATELLITE SYSTEM.
Food Serv 34 (7): 43-45. Jul 1972.
389.2538 F732
Awards, Facilities planning and layout, Food preparation, School food service, School lunch programs, Wisconsin.
Abstract: The progressive satellite food serving program implemented by the Wauwatosa, Wisconsin public schools benefits from sound systems analysis on the part of management and is an integral part of the evolution toward pre-prepared food systems - which are now feasible through the linked capabilities of high quality food processors and equipment manufacturers. The system's flexibility is based on off-premise food preparation, using a central commissary with its attendant savings in time, labor, and costs.

2099-73
WHAT SCHOOLS ARE DOING: A ROUNDUP OF NEW AND UNUSUAL SCHOOL PRACTICES.
Nation's Schools 90 (5): 49-55. Nov 1972.
LB2804.N3
Budgeting, Educational administration, Equivalency tests, Food service training, Public relations, School food service, Teacher education, Work experience.
Abstract: This article summarizes a number of educational innovations in school food service, public relations, budgeting, equivalency credits for teachers, and computerization of attendance records. The food service innovation is a student-run cafeteria at Portland, Michigan, high school, where an unpopular, uneconomical Type A lunch has been replaced by a profitable menu of hamburgers, French fries, and malts.

2100-73
WHAT WAS THE RUTGERS STUDY?
Sch Foodserv J 27 (1): 30-31. Jan 1973.
389.8 SCH6
Commodities, Cost effectiveness, Marketing, Menu planning, New foods, Nutrient retention, School food service.
Abstract: USDA called meeting at Rutgers to discuss results of joint efforts between it, OEO, and state of NewJersey, concerning food service in schools.

2101-73
WHITE HOUSE CONFERENCE ON AGING - REPORT OF THE NUTRITION SECTION.
Margaret R Stewart
Nutr Program News 4 p. Mar/Apr 1972.
1.982 A2N955
Administration policies, Elderly (65 + years), Federal government, Food programs, Nutrition.
Abstract: The Nutrition Section discussed the nutritional implications of the problems of the aging, established priorities among the nutritional needs of the elderly, and made recommendations for action. One of the recommendations is that "the Federal Government assume the responsibility for making adequate nutrition available to all elderly persons of the United States and its possessions." Included in this is the recommendation that a "minimum adequate income (at least $3,000 per single person and $4,500 per couple) must be available to all elderly.".

2102-73
THE WHITE HOUSE CONFERENCE ON CHILDREN.
Sch Lunch J 25 (2): 60. Feb 1971.
389.8 SCH6
Children, Health.
Note: Brief comment on the 1970 White House Conference on Children, with brief commentary and list of overriding concerns.

2103-73
WHY SCHOOL LUNCH FAILS.
B Bettelheim
Sch Foodserv J 26 (3): 36-39. Mar 1972.
389.8 SCH6
Breast feeding, Children, Infants (To 2 years), Psychology, School lunch programs.
Abstract: Reprint of article from Family Health magazine, copyrighted September, 1971., dealing with psychological factors affecting acceptance of school lunch.

2104-73
WHY WON'T THEY EAT?
Sch Foodserv J 27 (1): 26. Jan 1973.
389.8 SCH6
Child nutrition programs, Costs, Food quality, School lunch programs.
Abstract: Six ways in which child nutrition programs, carried out in school lunch programs, can improve food quality while not increasing costs too high. Includes some suggestions for increasing participation, such as some variation in type A lunches to allow selection, and to make food more appealing.

2105-73
YOU TOO CAN START A FOOD PROGRAM.
Food Nutr 1 (1): 10-11. June 1971.
TX341.F615
Family food donation programs, Food stamp programs, National School Breakfast Program, National School Lunch Program.
Abstract: Ways how professional, civic, religious, volunteer groups, and individuals can be involved in feeding people who need to be fed are dealt with. The programs included are: National School Lunch Program, National School Breakfast Program, special food service programs, food stamp programs and family food donation programs.

2106-73
10,000 CAME TO BREAKFAST.
Food Nutr 1 (2): 11. Aug 1971.
TX341.F615
Low income groups, Pennsylvania, School breakfast programs, School children (6-11 years).
Abstract: A free school breakfast program is described which has been started by Morton Weber, a Wynnewood, Pa., insurance agent, which serves almost 10,000 children every m-orning in Philadelphia's inner city elementary schools located in low income areas.

# Recipes

2107-73
ALMOND SHRIMP FROM THE WELL OF THE SEA.
Cooking for Profit 41 (264): 30-31. Dec 1972.
TX901.C6
Commercial food service, Frying, deep fat, Recipes.
Abstract: Recipe for almond shrimp, a deep fat fried shrimp in batter and rolled in almonds, sauced with orange marmalade to which is added a sharp bite of mustard.

2108-73
AMERICAN HOME'S LEARN TO COOK BOOK.
Virginia T Habeeb, Frances M Crawford
Philadelphia, Chilton 67 p. illus. 1973.
TX663.A4 FEN
Cooking instruction, Food preparation, Study guides.
Abstract: This instruction book for the beginning cook provides step-by-step directions on the basic techniques of good cooking. Recipes are given for baked goods, entrees, beverages, salads, desserts, and confections.

2109-73
STANDARDIZING RECIPES FOR INSTITUTIONAL USE.
American Dietetic Association
Chicago, Ill. 32 p. 1957.
TX82[illegible]43 FEN
Food preparation, quantity, Institutional feeding, Standardized recipes.
Abstract: Most food service managers think about recipe standardization; some have active and successful standardization programs; others make an effort occasionally to develop a program; still others sense a need to do something about standardization but feel uncertain just how to tackle it. This bulletin is intended to help managers understand what a standardization program involves; to give suggestions on how to proceed with a new one or evaluate your present one; and to point out the important advantages a successful standardization program can offer a food service operator.

2110-73
AU GRATIN SANDWICHES ARE PATRON-PLEASERS.
Cooking for Profit 40 (241): 56. Jan 1971.
TX901.C6
Recipes, Sandwich-making, Sandwiches.
Abstract: Recipe for Alaska king crab sandwich au gratin.

2111-73
AUSTRIA: FLAVOR SECRETS FROM FOREIGN LANDS.
Food Prod Dev 5 (5): 18. Oct 1971.
HD9000.1.F54
Cakes, Cookery, Austrian, Flavorings, Recipes.
Abstract: This brief survey of Austrian cooking and flavoring includes a recipe for almbuttertorte, an Austrian chocolate cake.

2112-73
BELGIUM: FLAVOR SECRETS FROM FOREIGN LANDS.
Food Prod Dev 6(1): 74. Feb/Mar 1972.
HD9000.1.F54
Belgium, Cookery, Cookery, Belgian, Cooking methods, Cooking techniques, Recipes.
Abstract: This article describes the general characteristics of Belgian cooking and gives a specific recipe for "Carbonnade Flamande," a Belgian beef stew cooked in beer.

2113-73
VEGETARIAN COOKERY 3: MAIN DISHES/VEGETABLES.
Patricia Hall Black, Ruth Little Carey
Mountain View, Calif., Pacific Press 125 p. illus. 1971.
TX837.B55 V. 3 FEN
Cookbooks, Cookery, vegetarian, Food composition tables, Main dishes, Recipes, Vegetarian diets.
Abstract: This is a collection of more than 1,100 simple lacto-ovo-vegetarian recipes. The recipes have been used and tested by Seventh Day Adventist dietitians. Each recipe has a detailed nutritional analysis including calories, major nutrients, saturated and unsaturated fatty acids, phosphorus, sodium, and potassium.

2114-73
VEGETARIAN COOKERY 1: APPETIZERS/SALADS/BEVERAGES.
Patricia Hall Black, Ruth Little Carey
Mountain View, Calif., Pacific Press 96 p. illus. 1971.
TX837.B55 V. 1 FEN
Appetizers, Beverages, Cookbooks, Cookery, vegetarian, Food composition tables, Recipes, Salads, Vegetarian diets.
Abstract: This is a collection of more than 1,100 simple lacto-ovo-vegetarian recipes. The recipes have been used and tested by Seventh Day Adventist dietitians. Each recipe has a detailed nutritional analysis including calories, major nutrients, saturated and unsaturated fatty acids, phosphorus, sodium, and potassium.

2115-73
VEGETARIAN COOKERY 4: PIES/CAKES/COOKIES/DESSERTS.
Patricia Hall Black, Ruth Little Carey
Mountain View, Calif., Pacific Press 126 p. illus. 1971.
TX837.B55 V. 4 FEN
Batters and doughs, Cakes, Cookbooks, Cookery, vegetarian, Desserts, Food composition tables, Pies, Recipes, Vegetarian diets.
Abstract: This is a collection of more than 1,100 simple lacto-ovo-vegetarian recipes. The recipes have been used and tested by Seventh Day Adventist dietitians. Each recipe has a detailed nutritional analysis including calories, major nutrients, saturated and unsaturated fatty acids, phosphorus, sodium, and potassium.

2116-73
VEGETARIAN COOKERY 2: BREADS/SOUPS/SANDWICHES.
Patricia Hall Black, Ruth Little Carey
Mountain View, Calif., Pacific Press 93 p. illus. 1971.
TX837.B55 V. 2 FEN
Baking, Breads, Cookbooks, Cookery, vegetarian, Food composition tables, Recipes, Sandwiches, Soups, Vegetarian diets.
Abstract: This is a collection of more than 1,100 simple lacto-ovo-vegetarian recipes. The recipes have been used and tested by Seventh Day Adventist dietitians. Each recipe has a detailed nutritional analysis including calories, major nutrients, saturated and unsaturated fatty acids, phosphorus, sodium, and potassium.

2117-73
BREADS AROUND THE WORLD.
A Manno
Forecast Home Econ 18 (7): F14-F15,F37-F39. Mar 1973.
321.8 H752
Breads (Yeast), Cooking methods, Recipes.
Abstract: New cooking methods and recipes for European yeast breads are given.

2118-73
COOKING AND CATERING THE WHOLEFOOD WAY.
Ursule M Cavanagh
London, Faber and Faber 160 p. 1970.
TX820.C35 FEN
Food preparation, quantity, Menu planning, Organic foods, Recipes, Whole grain.
Abstract: For those who cater for large numbers of people, this book gives practical instructions for recipes with emphasis on natural wholefoods, such as stone ground wholewheat flour, brown sugar, natural unpolished rice, honey, free-range eggs, and so on. There is a list of dishes for menu planning at the beginning of each chapter, and specimen menus for three weeks at the end of the book. There is also a list of suggested additions to the store cupboard and information about wholefood suppliers.

2119-73
CELERY: THE CRUNCH KIDS LIKE.
M Lengel
Sch Foodserv J 26 (1): 67-69. Jan 1972.
389.8 SCH
Celery, Recipes, School lunch programs, Vegetables.
Abstract: Suggestions for the use of celery, together with some new recipes.

2120-73
CHEESE COOKERY FOR EVERYONE.
H Sanstadt
Cooking for Profit 41 (253): 34-41. Jan 1972.
TX901.C6
Appetizers, Cheese, Commercial food service, Desserts, Food preparation, Main dishes, Nutrient values, Recipes.
Abstract: Use of cheese in America is growing. Wide variety to suit every taste, top nutritional benefits, make it easy to upgrade your menu from appetizer to dessert.

2121-73
THE CHINESE ACHIEVEMENT.
Bruce Smith
Food Serv 33 (8): 9-14. Aug 1971.
389.2538 F732
Convenience foods, Cookery, Chinese, Cookery, Oriental, Cooking techniques, Food preparation, Recipes.
Abstract: Historically, there are five basic regional cuisines of China: (a) the Canton school, with three essential food preparation methods--sauteing, roasting, and grilling; (b) the Fukien school, an amalgam of the best in Chinese cooking and the most eclectic cuisine; (c) the Honan school, featuring the great array of sweet and sour dishes; (d) the Shantung school, emphasizing the wine sauce, with little actual sauteing; and (e) the Szechwan school--its essential quality is one of hot spice. The two simplest and fastest methods of classic Chinese food preparation are "stir-frying" and deep-frying. Color photos illustrate many attractive menu items. Recipes are available.

2122-73
COLD OUTSIDE? SERVE THESE HEARTY MAN'S SOUPS.
L McKean
Cooking for Profit 40 (241): 36-39,69. Jan 1971.
TX901.C6
Recipes, Soups.
Abstract: Recipes for hot soups for winter service.

2123-73
COLD WEATHER MAGIC FROM YOUR OVEN.
American Institute of Baking
Sch Lunch J 24 (1): 20-23. Jan 1970.
389.8 SCH6
Baking, Food preparation, quantity, Main dishes, Recipes.
Abstract: Recipes for baked dishes.

2124-73
CREATIVE WAYS WITH SOFT SERVE.
L McKean
Cooking for Profit 40 (243): 33-35. Mar 1971.
TX901.C6
Frozen desserts, Ice cream, Recipes.
Abstract: Ideas and recipes for use of soft serve ice cream in desserts.

2125-73
CULINARY LIGHTS FROM LATIN AMERICA.
Bruce Smith
Food Serv 33 (12): 19-26. Dec 1971.
389.2538 F732
Convenience foods, Cookery, Latin American, Merchandising.
Abstract: Latin American cookery is derived from Spanish, Portuguese, African, and native Indian antecedents transformed by the local availability of foods, and simmered slowly through history. Mexican food is most familiar in the United States; other cuisines share some of the characteristics of Mexican fare but are generally less hot. The abundance of corn, chili peppers, tomatoes, potatoes, peanuts, chocolate, cashews, vanilla, avocados, and pineapples throughout Latin America has left its mark on the cookery. This article is illustrated lavishly with photographs of frozen Latin American entrees.

2126-73
DEVELOPMENT AIDS: RECIPES FOR REPLACING GROUND MEAT AND POULTRY IN SCHOOL LUNCH ITEMS.
Food Prod Dev 5 (6): 55, 90. Oct 1971.
HD9000.1.F64
Recipes, Textured vegetable proteins, Type A lunch.
Abstract: A recipe brochure is available from a manufacturer of textured vegetable protein.

2127-73
THE FAIR PEAR.
Food Serv 34 (9): 30-34. Sept 1972.
389.2538 F732
Canned foods, Cookery, Fruits, Pears, Recipes.
Abstract: Canned or fresh Bartlett pears are natural convenience products. The Bartlett is the favorite variety of the canning industry. Northern California through Oregon provides 94 per cent of all commercially canned pears in the U.S. Purchasing information is given for both fresh and canned pears, and nutritive value is reviewed. Recipes are available for poires baba rapide, poire a la Baroness (a meringue dessert), and creme de menthe sauce. Suggestions are given for combining pears with other foods.

2128-73
FISH-FONDUE/NAUTILUS CULINARIS!
Cooking for Profit 40 (249): 30-33. Sept 1971.
TX901.C6
Commercial food service, Fish, Food preparation, Recipes, Seafood.
Abstract: Fish and seafoods in fondues suggested, with a recipe for salmon fondue.

2129-73
FLAVOR SECRETS FROM FOREIGN LANDS: BRAZIL.
Food Prod Dev 5(8): 85. Dec/Jan 1972.
HD9000.1.F64
Cookery, Brazilian, Flavorings, Recipes.
Abstract: This brief summary includes a recipe for "picadinho," a Brazilian ground beef dish.

2130-73
FLAVOR SECRETS FROM FOREIGN LANDS: COLOMBIA.
Food Prod Dev 6(3): 50. May 1972.
HD9000.1.F64
Colombia, Cookery, Cookery, Colombian, Cooking techniques, Food preparation, Recipes.
Abstract: This article provides information on the general characteristics of Colombian cuisine and gives a recipe for "Cocido Serrano," a beef and vegetable stew.

2131-73
FLAVOR SECRETS FROM FOREIGN LANDS: HOLLAND.
Food Prod Dev 6(5): 74. Oct 1972.
HD9000.1.F64
Cookery, Dutch, Flavorings, Recipes.
Abstract: This article tells how the Dutch use spices, cheeses, and other flavors. A recipe for fish cakes, "Vischkoekjes," is included.

2132-73
FLAVOR SECRETS FROM FOREIGN LANDS: JAMAICA.
Food Prod Dev 6(2): 15. Apr 1972.
HD9000.1.F64
Cookery, Jamaican, Flavorings, Recipes.
Abstract: This brief summary features a recipe for Jamaican shrimp stew, utilizing some uniquely Jamaican flavoring combinations.

2133-73
FLAVOR SECRETS FROM FOREIGN LANDS: NORTH ITALY.
Food Prod Dev 6(4): 28. Jun/Jul 1972.
HD9000.1.F64
Cookery, Italian, Flavorings, Recipes.
Abstract: Northern Italian cookery emphasizes dairy foods rather than tomatoes, in contrast with the tomato-rich southern Italian cookery Americans are familiar with. The spices and pasta are described, and a recipe for "cannelloni" is given.

2134-73
FLAVOR SECRETS FROM FOREIGN LANDS: POLAND.
Food Prod Dev 6(7): 18. Nov 1972.
HD9000.1.F64
Cookery, Polish, Flavorings, Recipes.
Abstract: Polish food is characterized by caraway seeds and pickling. This review includes a recipe for Polish noodles and cabbage.

2135-73
FLAVOR SECRETS FROM FOREIGN LANDS: PUERTO RICO.
Food Prod Dev 6(5): 44. Aug/Sept 1972.
HD9000.1.F64
Cookery, Cookery, Puerto Rican, Cooking techniques, Puerto Rico, Recipes.
Abstract: This article provides a description of the important features of Puerto Rican cuisine, and gives a recipe for Puerto Rican pudding with spiced whipped cream.

2136-73
FLAVOR SECRETS FROM FOREIGN LANDS: RUSSIA.
Food Prod Dev 7(1): 78. Feb 1973.
HD9000.1.F64
Cookery, Cookery, Russian, Cooking techniques, Recipes, USSR.
Abstract: This article provides a brief summary of the highlights of Russian cuisine and gives a recipe for "Svinye Kotlety s Sousom Iz Kislykh Vishen" (breaded pork chops with cherry sauce).

2137-73
FLAVOR SECRETS FROM FOREIGN LANDS: SZECHWAN.
Food Prod Dev 7(2): 46. Mar 1973.
HD9000.1.F64
Cookery, Chinese, Flavorings, Recipes.
Abstract: Szechwan cookery is typically spicier than the more familiar Cantonese foods, and meats and vegetables are separated. A recipe for spicy Szechwan chicken and walnuts is included in this brief review.

2138-73
FLAVOR SECRETS FROM FOREIGN LANDS: TURKEY.
Food Prod Dev 6(8): 16. Dec/Jan 1973.
HD9000.1.F64
Cookery, Cookery, Turkish, Cooking techniques, Recipes, Turkey (Country).
Abstract: This article provides information on the important characteristics of Turkish cuisine and gives a recipe for "Dolmasi" (stuffed eggplant).

2139-73
THE FLOURISH OF TABLESIDE COOKING.
Nancy Snider
Instit/vol Feeding 69 (8): 85-87. Aug 15, 1971.
TX820.I5
Cookery, Cooking techniques, Recipes.
Abstract: This column features tableside cooking--what to cook and how to cook it. A recipe for poached oranges is included.

2140-73
FROM NEW ENGLAND - MENU AND MERCHANDISING NOTES.
Bruce Smith
Food Serv 34 (2): 25-32. Feb 1972.
389.2538 F732
Convenience foods, Cookery, New England, Food preservation, Menu planning, Merchandising.
Abstract: Preserved foods have always been the basis of New England cookery--jam, jellies, relishes, meats such as corned beef, and so forth. New Englanders can be credited also with being the first Americans to use frozen foods, such as oysters, cranberries, and lobster. Menu items are presented that are geared for implementation within low-labor input systems. Color photographs and descriptions depict merchandising ideas for: New England fish chowder; lamb kidney en casserole; Yankee kraut and sausage casserole; stuffed English lamb chop; Cape Cod cranberry mold, New England peach slump; glazed apricot-prune pie; and Concord grape tipsy parson.

2141-73
FROM THE MEDITERRANEAN, SALAD NICOISE.
Cooking for Profit 40 (252): 14-15. Dec 1971.
TX901.C6
Commercial food service, Recipes, Salads.

Abstract: Recipe for salad nicoise.

2142-73
FRY AWAY TO PROFITS: DON'T LET YOUR FRY KETTLE IDLE!
B Taylor
Cooking for Profit 40 (242): 31-33,36,52. Feb 1971.
TX901.C6
Frying, deep fat, Recipes.
Abstract: Deep fat frying ideas and recipes.

2143-73
THE GUIDE TO CONVENIENCE FOODS: HOW TO USE, PLAN, PREPARE, PRESENT.
Alma G Rausch
Chicago, Patterson Publishing Co. 302 p. illus. 1968.
TX821.G8 FEN
Convenience foods, Equipment, Food preparation, quantity, Menu planning, Recipes.
With recipe card files.
Abstract: Intended for restaurant or institutional food service workers, this guidebook is a compendium of convenience foods--when and how they should be used, where and how they can be purchased, and their advantages and disadvantages over traditional foodstuffs. Menus and recipe cards are provided with detailed instructions for their use.

2144-73
ICE CREAM COCKTAILS: A PROFIT POTENTIAL.
Cooking for Profit 41 (262): 42,44-45. Oct 1972.
TX901.C6
Alcoholic beverages, Commercial food service, Desserts, Ice cream, Recipes.
Abstract: Chiefly recipes for dessert drinks, a combination of liqueurs and soft ice cream.

2145-73
IDEAS THAT GEL.
D Zumsteg
Sch Lunch J 25 (i.e. 24, 9): 50, 52. Oct 1970.
389.8 SCH6
Gelatin, Proteins, Recipes, School food service.
Abstract: Definitions of terms and recipes for use of unflavored gelatin to add proteins in school lunches.

2146-73
INDONESIAN RACK OF LAMB.
Cooking for Profit 41 (257): 62-63. May 1972.
TX901.C6
Commercial food service, Lamb, Peanuts, Recipes, Sauces.
Abstract: Marinated, flame-seared lamb, served with broiled cling peach filled with chutney, and a pungent peanut sauce for which the recipe is included.

2147-73
THE PROFESSIONAL CHEF'S CATERING RECIPES.
Institutions Magazine/Volume Feeding Management
Chicago, Ill. 85 p. 1971.
TX740.I5 FEN
Appetizers, Catering, Desserts, Main dishes, Recipes, Salads.
Abstract: This book of recipes includes items from catering companies in all areas of the United States, as well as dishes from other sources that are especially suited to the needs of catering companies.

2148-73
INTERPRETING A RECIPE (TRANSPARENCIES).
Shirley Ringold
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul, Minnesota Mining and Manufacturing Co. 23 transparencies, color, 8 1/2 x 11. 1968.
TX715.I5 FEN AV
Cookery, Cooking instruction, Cooking methods, Cooking techniques, Recipes, Standardized recipes.
For use with overhead projector. Includes a teacher's guide.
Abstract: This set of transparencies is a guide for beginning cooks. The frames cover basic information needed for accurate reading of a recipe--terminology, measurements, and techniques for mixing, blending, and cooking.

2149-73
THE ITALIAN INVITATION.
Bruce Smith
Food Serv 33 (7): 13-18, 28. Jul 1971.
389.2538 F732
Cookery, Italian, Cooking techniques, Recipes.
Abstract: The various forms of pasta, vegetables, and herbs and spices are basic to Italian cuisine and are also familiar to the U.S. taste. Featured here is antipasto (the hors d'oeuvre) and many entrees. Recipes are available from the magazine. A primer on pasta preparation is included, and attention is given to uses of seasonings.

2150-73
JAZZ UP WINTER MENUS.
M Roynon
Sch Foodserv J 27 (1): 40-42. Jan 1973.
389.8 SCH6
Main dishes, Recipes, School food service.
Abstract: Four main dish recipes to add sparkle and interest to winter school lunches.

2151-73
KRAUT'S WINNING WAYS.
M Roynon
Sch Lunch J 24 (10): 42, 44. Nov/Dec 1970.
389.8 SCH6
Food composition (E.P.), Recipes, Sandwiches, Sauerkraut.
Abstract: Use of kraut in pizza, sandwiches, tacos.

2152-73
THE ART OF FISH COOKERY.
Milo Miloradovich
Garden City, N.Y., Doubleday 457 p. 1970.
TX747.M5 FEN
Cookbooks, Cookery, Fish, Food preparation, Food purchasing, Recipes, Shellfish.
Revised.
Abstract: This basic book is meant to be used as a guide to selecting and serving more flavorful and nutritious fish and shellfish. It also includes the history and legendry of many of the fish and shellfish found all over the world. The identification charts show many of the fresh species as well as smoked, canned and frozen seafoods. These charts are intended as guides for selecting any given recipe to prepare any particular fish in all the ways shown for a similar species. In other words any lean fish may be prepared using the various recipes given for another lean fish. The variations and suggestions are given at the end of each recipe.

2153-73
NEW LOW-COST FISH RECIPES PASS CHILD TEST.
Sch Foodserv J 25 (10): 54,57-60,62,65. Nov/Dec 1971.
389.8 SCH6
Fish, Food service management, Main dishes, Recipes, School food service.
Abstract: Child-tested recipes for fish in main dishes.

2154-73
NOTEBOOK ON SOY: HOW TO USE SOY IN RECIPES.
D M Batcher
Sch Foodserv J 26 (7): 78,80-81,83. Jul/Aug 1972.
389.8 SCH6
Food preparation, Recipes, School food service, Soybean products, Textured vegetable proteins, Type A lunch.
Abstract: Recipes for use of textured vegetable proteins in various ground beef dishes.

2155-73
ON THE COVER: SAVORY STEAK ROLLS CAN BE MADE WITH LESS TENDER CUTS OF BEEF.
Cooking for Profit 42 (263): 40. Jan 1973.
TX901.C6
Beef, Commercial food service, Recipes.
Abstract: Recipe for steak rolls in olive sauce, an American adaptation of the European roulade.

2156-73
PEACH BAKE-OFF.
Sch Foodserv J 26 (6): 38-39. June 1972.
389.8 SCH6
Food preparation, Peaches, Recipes, School food service, Taste panels.
Abstract: Cling peaches were the only required ingredient for the various recipes tasted as a result of the "cling peach parade" for California school lunch menus. Three recipes are included.

2157-73
PORTUGAL: FLAVOR SECRETS FROM FOREIGN LANDS.
Food Prod Dev 5 (5): 32. Aug/Sept 1971.
HD9000.1.F64
Cookery, Cookery, Portuguese, Cooking instruction, Cooking techniques, Portugal, Recipes.
Abstract: This article describes the prime indredients and characteristics of Portuguese cuisine, and then gives an eight-portion recipe for Portuguese Boatman's Stew.

2158-73
PRIZE PEACH CREATIONS.
Sch Foodserv J 26 (i.e.25, 8): 42-44. Sept 1971.
389.8 SCH6
Peaches, Recipes, School lunch programs.
Abstract: Best original recipes of 150 entered; selections made in terms of nutrition, flavor, and practicality for school lunch programs.

2159-73
PUT EGG IN YOUR PIZZA.
C S Doolittle
Sch Lunch J 25 (2): 50. Feb 1971.
389.8 SCH6
Adolescents (12-19 years), Eggs, Frozen foods, Proteins, Recipes, School children (6-11 years), Type A lunch.
Abstract: Frozen whole eggs in a pizza recipe found good reception as a Type A lunch among elementary school children, and to a less extent in junior and senior high school students.

2160-73
RECIPES ON PARADE.
M Roynon
Sch Foodserv J 27 (2): 58-60. Feb 1973.
389.8 SCH6
Main dishes, Recipes, School lunch programs.

2161-73
Abstract: February is the month of outstanding American presidents. Coordinate your decorations with these colorful and pleasing recipes for main dishes.

2161-73
A RENAISSANCE OF NATURAL CHEESES.
Food Serv 32 (7): 25-26. Jul 1970.
389.2538 F732
Cheese, Milk products, Recipes.
Abstract: Cheese is essential to the creation of cuisines from all lands. Without it, there would be no pizza, no lasagna, no fondue, no cheesecake, no quiche Lorraine, and no cheeseburgers. A recipe file of cheese-based delicacies is available from Food Service Magazine. Included are a casino sandwich, veal Cordon Bleu, Mexican dogs, Sierra onions, parmesan cheese balls, taco salad, blue cheese cake, grilled provolone, and lasagna.

2162-73
RICE AND EVERYTHING NICE.
Cooking for Profit 41 (253): 44-48. Jan 1972.
TX901.C6
Commercial food service, Desserts, Recipes, Rice.
Abstract: Rice recipes for accompanying main dishes or as desserts. Rice is easy to cook, easy to hold, refrigerate, or freeze. It is low in cost and goes well with a wide variety of foods.

2163-73
RUSSIAN-AMERICAN FOOD PATTERNS.
Theresa Soulsby
J Nutr Educ 4(4): 170-172. Fall 1972.
TX341.J6
Cookery, Russian, Cultural factors, Diet patterns, Food habits, Religious dietary laws.
Extract: Contrary to popular belief, Russians do not live on vodka and caviar alone. The purpose of this article is to serve as a brief introduction to the Russian cuisine as adapted to the food supplies available in the United States.

2164-73
SALAD SPECTACULAR TEMPTING TYPE A'S.
Sch Foodserv J 26 (3): 12-16,18. Mar 1972.
389.8 SCH6
Recipes, Salads, School food service, Type A lunch.
Abstract: Recipes for salads and salad plates fulfilling Type A lunch requirements.

2165-73
SEAFOOD WORLD.
Cooking for Profit 41 (261): 29-33,35-36. Sep 1972.
TX901.C6
Commercial food service, Fish, Food preparation, Shellfish.
Abstract: Thirty-nine ideas for serving seafood, with added information on each idea.

2166-73
SOUP: SERVE IT WITH FLAIR.
Cooking for Profit 42 (267): 20-23. Mar 1973.
TX901.C6
Commercial food service, Convenience foods, Food service industry, Soups.
Abstract: Soup for any meal, with new ideas for serving it.

2167-73
SOUTHERN CUISINE: MERCHANDISING AND MENU NOTES.
Bruce Smith
Food Serv 34 (9): 21-25. Sept 1972.
389.2538 F732
Convenience foods, Cookery, American, Cooking techniques, Recipes.
Abstract: Elegance and hospitality epitomize Southern cookery. Because of the South's great agricultural resources, vegetable dishes abound as culinary delights (cheese and nutmeats are used often). Other typical foods include corn bread, blackeyed peas, rice, salt pork, fish, chicken, and dazzling desserts. Recipes are available. All dishes mentioned in the article make heavy use of food products high on the "raw-to-ready" scale.

2168-73
STRAWBERRY TIME.
J M Johnson
Sch Lunch J 25 (7): 78, 81. Jul/Aug 1971.
389.8 SCH6
Berries, Recipes, School food service.
Abstract: Recipes developed for use of strawberries in school food service.

2169-73
SUPER SANDWICHES SAVE THE DAY.
M Roynon
Sch Foodserv J 27 (3): 32-35. Mar 1973.
389.8 SCH6
Recipes, Sandwiches, School food service.
Abstract: New sandwich recipes needing only addition of fruit or vegetable, and one-half pint milk, to meet Type A lunch requirements.

2170-73
TACOS--TASTE TREAT FOR TOTS TO TEENS.
S J Reile
Sch Lunch J 25 (2): 36, 38. Feb 1971.
389.8 SCH6
Adolescents (12-19 years), Cookery, Mexican, Cooking techniques, Main dishes, Recipes, School children (6-11 years).
Abstract: Recipe and cooking technique for preparation of tacos; 20 pounds ground meat makes filling for 400 tacos, 2 for each child's serving.

2171-73
COOKING FOR SMALL GROUPS.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, D.C. 22 p. 1972.
TX820.U5 FEN (U.S. Agricultural Research Service. Home and garden bulletin no. 197)
Food preparation, quantity, Menu planning, Standardized recipes.
Extract: Recipes in this bulletin have been selected and standardized to help people who prepare food for small-group gatherings. You will find recipes for main dishes, vegetables, salads, breads, and desserts. Calories per serving are given for each recipe. Menus for luncheon or dinner are included to suggest ways of serving many of the recipes in this bulletin.

2172-73
MILK IN FAMILY MEALS: A GUIDE FOR CONSUMERS.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, D.C. 22 p. 1972.
TX759.U5 FEN (U.S. Agricultural Research Service. Home and garden bulletin no. 127)
Food preparation, Milk, Milk products, Recipes.
Revised.
Extract: Milk is a basic food that everyone in the family needs every day. This bulletin contains information about milk and milk products--cream, ice cream, and other frozen desserts. Recipes using milk are also included.

2173-73
MONEY-SAVING MAIN DISHES.
U.S., Agricultural Research Service
Washington, D.C. 48 p. 1970.
TX652.7.U5 FEN (U.S. Agricultural Research Service. Home and garden bulletin no. 43)
Food preparation, Food selection, Main dishes, Menu planning, Recipes.
Revised.
Abstract: This bulletin brings together information on the selection and preparation of the main dish for the noon or evening meal. For each main dish presented, one serving will provide about one-fourth or more of the day's protein needs for one person. Meats usually will cost more as a source of protein for the main dish than dry beans, eggs, and combination main dishes. The main-dish recipes for meat feature the less costly kinds--for example, beef chuck and pork shoulder rather than beef rib and pork loin. Economy of time, as well as of money, has been considered in the selection of the main dishes and menus and in the suggestions for good management.

2174-73
LET'S COOK FISH; A COMPLETE GUIDE TO FISH COOKERY.
U.S., Fish and Wildlife Service
Washington, D.C. 55 p. illus. [n.d.].
TX747.U5 FEN (U.S. Fish and Wildlife Service. Fishery market development series no. 8)
Cookery, Cooking methods, Fish, Food preparation, Guides.
Abstract: How to buy, store, clean, and cook fish is the subject of this book. A guide to the nutritive value of fish, recipes, and a list of fish cookery publications are included.

2175-73
GUIDES FOR WRITING AND EVALUATING QUANTITY RECIPES FOR TYPE A SCHOOL LUNCHES.
U.S., Food and Nutrition Service
Washington, D.C. 49 p. 1969.
TX552.U5 FEN
Evaluation, Recipe writing, School food service, Standardized recipes, Type A lunch.
Abstract: This publication was prepared to facilitate the work of the U.S. Department of Agriculture in providing technical assistance in the development of materials for school lunch and to provide those responsible for preparing the lunches with uniformly written recipes from all sources.

2176-73
FOOD GUIDE & RECIPE BOOK FOR THE DRIVE TO SERVE PROGRAM.
U.S., Food and Nutrition Service
Washington, D.C. 66 p. 1971.
TX840.E5U5 FEN
Drive to serve program, Elderly (65 + years), Food guides, Food programs, Recipes.
Abstract: This recipe book provides recipes, mostly in two-serving sizes, that are popular with older people participating in the USDA Family Food Distribution Program.

2177-73
FAVORITE QUANTITY RECIPES FOR TYPE A SCHOOL LUNCHES, VOL. 2.
U.S., Food and Nutrition Service
Washington, D.C. 19 p. 1970.

TX820.U52 FEN
Food preparation, quantity, Standardized recipes, Type A lunch.
Abstract: This is a book of popular recipes that fall within the type A lunch regulations.

2178-73
VEAL CORDON BLEU A LA MADERS.
Cooking for Profit 40 (249): 34-35. Sept 1971.
TX901.C6
Cooking methods, Recipes, Veal.
Abstract: Katherine Mader's recipe and suggestion for veal cutlets with Westphalian ham and Swiss cheese.

2179-73
VIVA ESPANA!
Bruce Smith
Food Serv 33 (5): 21-25. June 1971.
389.2538 F732
Cookery, Spanish, Merchandising, Recipes, Seasonings.
Abstract: As yet, there is not a wide latitude of totally pre-prepared Spanish items nationally available. However, menu additions can be assembled from a wide range of low-labor-input ingredients. Various colorful dishes are described. The special spices of Spain are reviewed by description and uses. Included are paprika, saffron, garlic, onion, parsley, cumin seed, cinnamon, oregano, basil, thyme, mint, bay leaves, and pepper.

2180-73
A BOOK OF FAVORITE RECIPES.
West Virginia, School Food Service Association
Kansas City, Mo., Circulation Service 134 p. 1968.
TX840.S3W4 FEN
Food preparation, quantity, Recipes, School food service, Standardized recipes, Type A lunch.
Abstract: This book contains recipes, cooking and serving instructions, and information on Type A lunches.

2181-73
THE TECHNIQUES OF CULINARY ARTISTRY FOR SCHOOL BANQUETS, LUNCHEONS, AND TEAS.
Willowbrook School District
Los Angeles, Calif. 9 p. [n.d.].
TX820.W5 FEN
Banquets, Cookery, Food preparation, quantity, School food service.
Abstract: For the quantity cook who works special banquets, luncheons, etc., this book provides advice on planning and recipes for everything from food centerpieces to entrees, baked goods, and fruit and vegetable concoctions.

2182-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 3: CATFISH TO CRENSHAW.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cheese, Cookbooks, Cookery, Cookery, Chinese, Encyclopedias, Menu planning, Poultry, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instructions on buying, preparation and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining menu planning, herbs and spices are included. Volume three features: Chafing Dish Cookery; Cheese Cook Book; The Art of Chinese Cookery; Chocolate Cook Book; Christmas Cookery; Grandmaw Minnie's Cookie Crock; and Cremes and Custards.

2183-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 1: ABALONE TO BEANS SPROUTS.
New York, Fawcett 168 p. illus. 1966.
TX349.W6 FEN
Barbecuing, Cookbooks, Cookery, Cookery, American, Cookery, Austrian, Encyclopedias, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,230 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instructions on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume one features: American Cooks Are Good Cooks; American Cook Book; Appetizer Cook Book; Apple Cook Book; Apricot Cook Book; Aspics; Austrian Cookery; Barbecue Cookery; and Bean Cook Book.

2184-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 10: QUAIL TO SORREL.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cookbooks, Cookery, Cookery, Russian, Encyclopedias, Food preparation, quantity, Menu planning, Recipes, Salads, Sandwiches.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,230 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instruction on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume ten features: Quantity Cooking Cook Book; Rice Cook Book; Russian Cookery; Salad Cook Book; Sandwich Cook Book; Sauce Cook Book; Sausage Cook Book; and Shrimp Cook Book.

2185-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 11: SOUFFLE TO TONGUE.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cookbooks, Cookery, Cookery, Southeast Asian, Cookery, Southern, Cookery, Spanish, Cookery, Swedish, Encyclopedias, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instruction on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume eleven features: Souffles; Soup Cook Book; Sour-cream Cook Book; South American Cookery; Southeast Asian Cookery; Southern Cookery; Southwestern Cookery; Spanish Cookery; and Swedish Cookery.

2186-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 12: TOPPING TO ZWIEBACK PLUS 150 WAYS TO BE A BETTER COOK.
New York, Fawcett 163 p. illus. 1966.
TX34.W6 FEN
Cookbooks, Cookery, Encyclopedias, Menu planning, Poultry, Recipes, Tuna, Veal, Vegetables.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instruction on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume twelve features: Tripe; Tuna Cook Book; Turkey Cook Book; Veal Cook Book; Vegetable Cookery; Western Cookery; and Zabaglione.

2187-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 2: BEARNAISE TO CASSOULET.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Braising, Breads, Cookbooks, Cookery, Cookery, Belgian, Cookery, Canadian, Encyclopedias, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instructions on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining menu planning, herbs and spices are included. Volume two features: a Beef Cook Book; Belgian Cookery; Braising; Bread Cook Book; Cake Cook Book; Canadian Cookery; The Art of Carving; and a casserole Cook Book.

2188-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 4: CREOLE COOKERY TO FINNAN HADDIE.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cookbooks, Cookery, Cookery, Creole, Cookery, Czechoslovakian, Cookery, Danish, Cookery, English, Encyclopedias, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instructions on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume four features: Creole Cookery; Czechoslovakian Cookery; Danish Cookery; Dutch Cookery; Egg Cook Book; and English Cookery.

2189-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 5: FINNISH COOKERY TO GUMDROP.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cookbooks, Cookery, Cookery, Finnish, Cookery, French, Cookery, German, Cookery, Greek, Encyclopedias, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 50 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instructions on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume five features: Finnish Cookery; Fish Cook Book; Frankfurter Cook Book; French Cookery; German Cookery; and Greek Cookery.

2190-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 6: HADDOCK TO KID.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cookbooks, Cookery, Cookery, Hungarian, Cookery, Italian, Cookery, Japanese, Cookery, Jewish, Encyclopedias, Menu plann-

ing, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 53 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instruction on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume six features: Hamburger Cook Book; Herb Cookery; Hungarian Cookery; India's Cookery; Irish Cookery; Italian Cookery; Japanese Cookery; and Jewish Cookery.

2191-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 7: KIDNEY TO MOCHA.
New York, Fawcett 163 p. illus. 1966.
TX349.W5 FEN
Cookbooks, Cookery, Cookery, Korean, Cookery, Mexican, Encyclopedias, Lamb, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 53 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instruction on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume seven features: a Kidney Tour of Europe; Korean Cookery; Lamb Cook Book; Leftovers; Low Calorie Cook Book; Meat Loaves; Mexican Cookery; and Midwestern Cookery.

2192-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 8: MOISTEN TO PECAN.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cookbooks, Cookery, Cookery, Near Eastern, Cookery, New England, Cookery, Norwegian, Encyclopedias, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 53 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instruction on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume eight features: Moussaka; Mushroom Cook Book; Near Eastern Cookery; New England Cook Book; Norwegian Cookery; Onion Cook Book; Outdoor Cooking; Oysters; Pates; Peach Cook Book; Peanut-butter Cook Book; and Pear Cook Book.

2193-73
WOMAN'S DAY ENCYCLOPEDIA OF COOKERY, VOL. 9: PECTIN TO PUREE.
New York, Fawcett 163 p. illus. 1966.
TX349.W6 FEN
Cookbooks, Cookery, Cookery, Polish, Cookery, Polynesian, Cookery, Portuguese, Cookery, Puerto Rican, Encyclopedias, Menu planning, Recipes.
Abstract: This 12-volume encyclopedia contains over 8,500 recipes, 1,500 color illustrations, 1,200 menus, 53 "special cook books;" and over 1,000 food definitions. Each food is described in detail, with nutritive and caloric values and instruction on buying, preparation, and serving. A history of foods and cooking, and articles on nutrition, diet, entertaining, menu planning, herbs and spices are included. Volume nine features: Pennsylvania Dutch Cookery; Petits Fours; Philippine Cookery; Polish Cookery; Polynesian Cookery; Portuguese Cookery; Potato Cook Book; Pot Roast Cook Book; Pudding Cook Book; and Puerto Rican Cookery.

2194-73
YAMS BRIGHTEN WINTER LUNCHES.
J Johnson
Sch Lunch J 25 (3): 53. Mar 1971.
389.8 SCH6
Recipes, School food service, Vegetables.
Abstract: Suggestions and recipes for use of Louisiana yams in menus and recipes.

# Reference Materials

2195-73
1972 JUNIOR COLLEGE DIRECTORY.
American Association of Junior Colleges
Washington, D.C. 118 p. 1972.
L901.A4 FEN
Directories, Junior colleges, State officials, Statistical data.
Abstract: This directory lists two-year community and junior colleges, technical institutes, and branch campuses of major colleges and universities. Detailed student enrollment figures, faculty and administration figures, affiliation, tuition, and other information are provided for each institution. Some statistical analyses, name changes, and a list of state officials are also included.

2196-73
OFFICIAL GED CENTERS.
American Council on Education
Washington, D.C. 48 p. 1972.
U408.3.A623 FEN
Directories, Equivalency tests, General Educational Development, Program administration.
Abstract: This directory lists the official General Educational Development Testing Service Centers authorized to conduct the GED testing program. The Testing Service op-erates under the direction and supervision of the Commission on Accreditation of Service Experiences.

2197-73
AMERICAN JUNIOR COLLEGES. 8th ed.
American Council on Education
Edmund J Gleazer, Jane Follett Cooke
Washington, D.C. 850 p. 1971.
L901.A53 FEN
Directories, Junior colleges, Vocational education.
Abstract: This edition includes descriptions of 811 two--year institutions and two-year units of four-year institutions in the United States, Canal Zone, and Puerto Rico. All are regionally accredited or are recognized candidates for accreditation. Public and private colleges appear in separate sections, with each section introduced by an essay. In the public section, each state is introduced by information about the governance, financing, extent, and plans of the junior college system in that state. New information in the college exhibits includes faculty listings by department (and by rank where pertinent), fields in which work experience is available, courses in the cultures of minority groups, new programs of study, student participation in college governance, detailed lists of media holdings, and special training facilities.

2198-73
HOME ECONOMICS RESEARCH ABSTRACT: 7, FOOD AND NUTRITION.
American Home Economics Association
Washington, D.C. annual. 1968-1971.
TX165.A1A42 FEN
Bibliographies, Dietary surveys, Food habits, Food quality, Metabolic studies, Nutrition, Nutrition education, Nutritional status, Research.
Abstract: This compilation contains abstracts of research (masters' theses and doctoral dissertations) completed in the area of Food and Nutrition for the years 1968 through 1971.

2199-73
HOME ECONOMICS RESEARCH ABSTRACTS: 2, INSTITUTION ADMINISTRATION.
American Home Economics Association
Washington, D.C. annual. 1967-1971.
TX165.A1A4 FEN
Bibliographies, Home economics, Institutional administration, Research.
Abstract: This compilation contains abstracts of research (masters' theses and doctoral dissertations) completed in the area of Institution Administration for the years 1967 through 1971.

2200-73
HANDBOOK OF HOUSEHOLD EQUIPMENT TERMINOLOGY.
American Home Economics Association
Washington, D.C. 59 p. 1970.
TX556.A4 FEN
Equipment, Home economics, Vocabulary.
Revised.
Abstract: This handbook of household equipment terminology is a compilation of a list of generic terms often used in references to major appliances. It includes ranges, gas and electric; refrigerators, gas and electric; food freezers; air conditioners; barbeque equipment; dishwashers; washers; dryers; and ironers. In addition to specific lists of terms, there is a general grouping of related terms. The book promotes uniform usage of descriptive terms for all who work with equipment and foods and who come in any contact with the consumer, including editors, educators, publicists, and demonstrators. The statements of terms are planned to be as nontechnical as possible and to present correct information without the use of trade names.

2201-73
STANDARDS FOR SCHOOL MEDIA PROGRAMS.
American Library Association
Washington, D.C. 66 p. 1969.
Z675.S3A6 FEN
Audiovisual aids, Educational administration, Facilities planning and layout, Instructional materials, Libraries, Personnel, Schools, Specifications.
Abstract: This booklet details standards and requirements for effective media programs and libraries in educational institutions. It is an attempt to bring media standards in line with the needs and requirements of present-day educational goals, and to coordinate standards for school library and audio-visual programs. There are chapters on (1) media programs in the schools, (2) media staff and services, (3) selection, accessibility, and organization of materials, (4) resources, size, and expenditures of the media center, (5) media center facilities, and (6) supplemental services for the school media prog-

ran.

2202-73
AMERICAN LIBRARY DIRECTORY 1970-1971. 27th ed.
New York, R.R. Bowker 1174 p. 1970.
Z731.A53 FEN
Directories, Information services, Libraries.
Abstract: This volume contains information on all the libraries in the United States, Puerto Rico, U.S. trust teritories, and Canada, as well as U.S. libraries overseas.

2203-73
STANDARDS FOR CATALOGING NONPRINT MATERIALS. 3rd ed.
Association for Educational Communications and Technology
Washington, D.C. 61 p. 1972.
Z695.66.A83 1972 FEN
Audiovisual aids, Cataloging, Information processing, Information systems, Instructional materials.
Abstract: Approved cataloging principles, as states in the "Anglo-American Cataloging Rules," should be used as a guide in the cataloging of audiovisual materials insofar as they are applicable to the local situation. Elaboration of these rules and suggestions for variations to suit the needs of catalogers in media centers are brought out in this handbook. Section 1 covers all elements which should appear on the catalog card. In section 2, full descriptive cataloging appears on the sample cards for specific media.

2204-73
DICTIONARY OF NUTRITION AND FOOD TECHNOLOGY. 3d ed.
Arnold E Bender
London, Eng., Butterworth & Co. 228 p. 1968.
TX349.B4 FEN
Dictionaries, Food technology, Nutrition, Vocabulary.
Abstract: Designed for those whose work is not specifically centered on food and nutrition but touches on many fringes of the field, this dictionary is useful for home economists, domestic scientists, medical practitioners, teachers, chemists, chemical engineers, technologists, and nutritionists. The bacteriological, pharmacological, and biochemical aspects of the food industry are fully covered. There are brief descriptions of equipment and apparatus commonly in use, analysis of common foods, and legal definitions. For the third edition several newer trade names which have passed into common usage are now included. In addition, a bibliography is provided.

2205-73
FEDERAL LIBRARY RESOURCES: A USER'S GUIDE TO RESEARCH COLLECTIONS.
Mildred Benton
New York, Science Associates/International, Inc. 111 p. 1973.
Z731.B4 FEN
Directories, Federal government, Information services, Libraries, Resource guides.
Abstract: This guide identifies 163 federal libraries holding comprehensive, research, and/or unique collections. All these libraries offer services which assist in making available holdings including motion pictures, musical scores, recordings, prints, drawings, posters, manuscripts, diaries, account books, talking books, oral histories, and photographs. This directory identifies each library, notes agency affiliations, provides important telephone numbers, cites service opportunities, and describes collections.

2206-73
VEGETARIAN COOKERY 5: EXOTIC FOODS/CANDIES/COOKING FOR A CROWD.
Patricia Hall Black, Ruth Little Carey
Mountain View, Calif., Pacific Press 96 p. illus. 1971.
TX837.B55 V.5 FEN
Candy, Cookbooks, Cookery, international, Cookery, vegetarian, Food composition tables, Food preparation, quantity, Recipes, Vegetarian diets.
Abstract: This is a collection of more than 1,100 simple lacto-ovo-vegetarian recipes. The recipes have been used and tested by Seventh Day Adventist dietitians. Each recipe has a detailed nutritional analysis including calories, major nutrients, saturated and unsaturated fatty acids, phosphorus, sodium, and potassium.

2207-73
BOOKS IN PRINT 1972: AN AUTHOR-TITLE-SERIES INDEX TO THE PUBLISHERS' TRADE LIST ANNUAL.
New York, R.R. Bowker Co. 2 v. (5716 p.). 1972.
Z1215.P97 FEN
Bibliographies, Directories, Publications.
Abstract: Books in Print is the standard reference book listing all books currently available from American publishers or distributed in the United States. Volume one is arranged by author and volume two by title. Publisher and price, if known, are given for each book.

2208-73
BIBLIOGRAPHY OF HOTEL AND CATERING OPERATION.
V Bostle, P Nailon
London, New University Education 252 p. 1970.
Z5776.F7B5 FEN
Bibliographies, Catering, Commercial food service.
Extract: In this bibliography works published in the form of books and pamphlets are recorded. A decision has been made to limit the period of systematic search from 1948 to Dec. 1968. However, any other works encountered incidentally to this search have been incorporated. Chief attention was directed to sources in the English speaking world together withFrance and Germany. The bibliography may be used to discover what works have been published in a stated field, and to identify a publication when the author's name is known.

2209-73
TABLES OF FOOD VALUES.
Alice V Bradley
Peoria, Ill., Chas. A. Bennett 232 p. 1956.
TX551.B745 FEN
Dietary standards, Food composition tables, Menu planning, Nutrient values.
Revised.
Abstract: This book is a compilation of food tables, giving the nutritional value of thousands of different foods in terms of average servings. Introductory chapters provide information on the components of a good basic diet, menu planning, and instructions on how to use the food tables.

2210-73
DOCUMENTATION IN EDUCATION. 5th ed.
Arvid J Burke, Mary A Burke
New York, Teachers College Press 413 p. 1967.
Z711.B93 FEN
Bibliographies, Documentation, Education, Information science, Information services.
Abstract: This book provides guidance for more sophisticated documentary or bibliographic work in education--locating whatever has relevance to solving a problem or answering a question. The organization of chapters is designed to fulfill two fundamental purposes. After summarizing the basic background and skills of research, each skill is developed in detail. New chapters on media and sources of data are included. These enable the user to locate information and references with greater speed and effectiveness.

2211-73
NON-BOOK MATERIALS: THE ORGANIZATION OF INTEGRATED COLLECTIONS: PRELIMINARY EDITION.
Canadian Library Association
Jean Riddle, Shirley Lewis, Janet Macdonald
Ottawa, Can. 58 p. 1971.
Z695.66.C3 FEN
Audiovisual aids, Cataloging, Information science, Libraries.
Abstract: This book suggests a uniform system for cataloging non-book media in libraries.

2212-73
THE CHALLENGE OF CHANGE (MOTION PICTURE).
Pittsburgh, University, Graduate School of Library and Information Sciences
Pittsburgh, William W. Matthews and Co. 1 reel, 16mm, sd, col, 20 min. [n.d.].
Z668.2.C45 FEN AV
Information explosion, Information science, Library education, Library science.
Abstract: Describes the present-day information explosion, shows how libraries and librarians are storing information for reference, and points out the need for trained librarians to meet the challenge of the era of change.

2213-73
CHARACTERISTICS OF PERSONS OF SPANISH ORIGIN.
Family Econ Review 9. Jun 1972.
A321.9 R31
Demography, Statistical data, United States.
Abstract: This article presents demographic data on citizens of Spanish origin according to (1) their occurrence in the total population, (2) their income, (3) their employment, and (4) their education.

2214-73
CHASES' CALENDAR OF ANNUAL EVENTS: SPECIAL DAYS, WEEKS AND MONTHS IN 1973.
William D Chase
Flint, Mich., Apple Tree Press 68 p. 1972.
CE91.C45 FEN
Calendars.
Abstract: This calendar includes information on astronomical and earthly events, as well as important dates throughout the year for people in all parts of the world.

2215-73
CHILDREN OF WORKING MOTHERS.
Family Econ Review 23-24. Dec 1971.
A321.9 R31
Children, Demography, Statistical data, Working women.
Abstract: This article presents the statistics to show that the number of children with working mothers has increased 26 percent between 1950 and 1970. Descriptive comparisons of families having working and non-working mothers are also included.

2216-73
FOOD VALUES OF PORTIONS COMMONLY USED. 11th ed.
Charles Frederick Church, Helen Nichols Church
Philadelphia, J.B. Lippincott Co. 180 p. 1970.
TX551.C45 FEN
Amino acids, Dietary standards, Food additives, Food composition tables, Food guides, Nutrient values, Nutrients.
Abstract: In the 11th edition of this handbook of food values

Many additions and changes have been made, but the purpose and organization remain essentially the same. The 1968 revision of the Food and Nutrition Board's Recommended Daily Dietary Allowances includes the approved daily intake of 16 nutrients which serve as a basis for calculating adequate diets. The legal requirements are presented in the Food and Drug Administration's Minimum Daily Requirements." Foods for Space Flight" constitutes a new section. On these pages are listed the nutrient values of some 50 foods prepared and packaged for the use of the astronauts of the Gemini and Apollo flights. The new section on "Non-Nutritive Ingredients" lists over 400 food additives in current use in food processing. A new table of "Vitamin-Rich Products" is presented in cognizance of recent changes in vitamin products. Included are a number of nutrients and trace elements not tabulated elsewhere. The table presents a sampling of the products of various manufacturers.

2217-73
THE COLLEGE BLUE BOOK. 14th edition.
New York, CCM Information Corp. 4 v. (3348 p.). 1972.
L901.C6 FEN
Colleges, Directories, Higher education, Universities, Vocational education.
Abstract: The bluebook consists of four volumes: U.S. Colleges-Narrative Descriptions; Degrees Offered by Colleges and Subjects; U.S. Colleges-Tabular Data; and Occupational Education. Each volume provides extensive information in the areas it covers.

2218-73
UNIVERSITY OF COLORADO LIBRARIES PROGRAMMED TEXTBOOK.
Colorado, University
Mary Louise Lyda
Boulder, Colorado 39 p. 1970.
Z733.C6C6 FEN
Information services, Libraries, Manuals, Programed instruction, Universities.
Revised.
Abstract: This is a programmed textbook instructing readers on the efficient use of the University of Colorado Libraries.

2219-73
COMMERCIALLY PREPARED STRAINED AND JUNIOR FOODS FOR INFANTS.
Thomas A Anderson, Samuel J Fomon
J Am Diet Assoc 58 (6): 520-527. Jun 1971.
389.8 Am34
Food composition tables, Formulated foods and specialized products, Infant diets, Nutrient content determination.
Abstract: Commercially available strained and junior foods are evaluated with respect to their potential nutritional contribution to the total diet. Similarities and differences in nutritional properties of various categories of food, e.g., vegetables, soups and dinners, high meat dinners, are discussed and differences between foods in the same product category are noted.

2220-73
COMPUTER-BASED ABSTRACT SERVICE NOW AVAILABLE.
George F Stewart, Calvert L Willey
Food Technol 27 (5): 31-36. May 1973.
389.8 F7398
Computer applications, Food science, Information services.
Abstract: A new abstracting service based on computer tapes containing the entire contents of Food Science and Technology Abstracts is now available. How print-outs of selected abstracts are produced from these tapes is described.

2221-73
HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS: A BIBLIOGRAPHY.
Cornell University, School of Hotel Administration
Katherine Spinney
Ithaca, N.Y. 61 p. 1971.
Z6250.C62 FEN (Cornell University. School of Hotel Administration. Bibliography no. 33)
Bibliographies, Food service management, Resource guides, Restaurants.
Abstract: The titles listed in this bibliography are those which have been purchased during the past year. They are not necessarily current, although they are recent acquisitions. The periodical articles indexed, however, are those covered in 1970 issues. The choice has been selective, their reference value being the guide. News releases and such information of timely interest have been excluded. Publishers of periodicals and books are listed with their addresses. Subjects used are consistent with those of earlier years. They continue to be specific and those related have been linked together by proper cross references. In some cases the same title may be listed under several categories. The arrangement is alphabetical as in the dictionary.

2222-73
CUP-CAN PRODUCT GUIDE.
Sch Foodserv J 26 (10): 57.59. Nov/Dec 1972.
389.8 SCH6
Cup-can, Food service industry, Prepared foods.
Abstract: Charted survey of commercial cup-can food products now marketed by American firms.

2223-73
FOOD & MENU DICTIONARY. Revised.
Crete Dahl
Chicago, Institutions Magazine/Volume Feeding Management 135 p. 1972.
TX349.D3 FEN
Cookery, Dictionaries, Food service, Foods, Menu planning, Vocabulary.
Abstract: This dictionary of 2,000 entries defines and explains the terminology of the specialized food service industry as well as ingredients and terms found in cookbooks. Special note is taken of trends of usage in commercial food service, food production, and processing.

2224-73
DIRECTORY OF FOODSERVICE DESIGNERS.
Cooking for Profit 41 (253): 58-60. Jan 1972.
TX901.C6
Consultants, Directories, Food service occupations.
Abstract: Roster of professional consultants; the list includes members of the International Society of Food Service Consultants (ISFSC) and Food Facilities Consultants Society (FFCS).

2225-73
EDUCATIONAL ATTAINMENT OF U.S. POPULATION.
Family Econ Review 18. Jun 1970.
A321.9 R31
Demography, Education, United States.
Abstract: This article cites statistics to show that the educational level of the U.S. population has grown in the past 30 years.

2226-73
FOOD AID: A SELECTIVE ANNOTATED BIBLIOGRAPHY ON FOOD UTILIZATION FOR ECONOMIC DEVELOPMENT.
Food and Agriculture Organization of the United Nations
Elizabeth Henderson
Rome 203 p. 1964.
Z7164.F7H4 FEN
Agricultural development, Bibliographies, Developing nations, Economics, Food economics and consumption, Food supply.
Abstract: This is an annotated bibliography of material dealing with all aspects of present and prospective supply, disposal, and utilization of surplus products with special reference to food. It covers the period from 1954 to 1964. Some references are to works in languages other than English. Materials covered include books, pamphlets, and monthly periodicals.

2227-73
FOOD COMPOSITION TABLE FOR USE IN AFRICA.
Food and Agriculture Organization of the United Nations, Nutrition Division
Washington, D.C. 306 p. 1968.
TX535.F6 FEN
Africa, Bibliographies, Food composition tables, Vocabulary.
Abstract: This publication brings together in a single document most of the analytical data available on the nutrient content of foods in Africa. While data were available on certain nutrients of some of the foods selected for inclusion, data for most of those selected were not only incomplete, but also analyses did not refer to comparable samples. In addition, detailed information on analytical methods used, variety, maturity, time of harvest, length of storage or exposure in the market, part of sample analyzed, part considered inedible, or other factors which would influence nutrient content, are usually not fully provided by laboratories, this is particularly true for those foods which undergo some processing, such as cereals and their products. Of the total 1,624 items selected for the fourteen food groups of the entire food table, approximately 65 percent have data on proximate composition, 50 percent on minerals, 25 percent on B-vitamins, and only a few have data on tryptophan. Of the total 1,071 items of edible plants, only 25 percent have data on ascorbic acid and 25 percent on vitamin A; and of the total 439 items of animal origin, only ten percent had vitamin A data.

2228-73
FOOD GUIDES: THEIR DEVELOPMENT AND USE.
Mary M Hill, Linda E Cleveland
Nutr Program News 1-5. Jul/Oct 1970.
1.982 A2N955
Food guides, Recommended Dietary Allowances.
Abstract: This article explains the rationale behind "Food for Fitness--a Daily Food Guide," and reviews the earlier guides that led up to the present one.

2229-73
FOOD HABITS: A SELECTED ANNOTATED BIBLIOGRAPHY.
Christine S Wilson
J Nutr Educ 5 (1) (suppl. 1): 39-72. Jan/Mar 1973.
TX341.J6
Bibliographies, Cultural factors, Food beliefs, Food habits, Food selection, Food symbolism, Food taboos, Foodways, Influences on nutrition.
Abstract: This is a selective annotated bibliography of material published in the last 40 years on food habits and factors affecting them. Food habits as a research area concerns many disciplines. Contributions of cultural anthropologists, nutritionists, dietitians, psychologists, sociologists, economists, geographers, food technologists, and physicians, for example,

are included. Some areas of food habits concern have been touched on lightly. Only the behavioral aspects of taste, hunger and food addictions have been included and only a few of these. The physiologic facets are beyond the intent of this bibliography, as is food faddism and diet in such special conditions as obesity, pregnancy or old age. The design was to collect published works on nonphysiologic factors that affect man's consumption of food.

2230-73
FOOD USE BY THE FOODSERVICE INDUSTRY.
Corinne Le Bovit
Nat Food Situation 141: 28-30. Aug 1972.
1.941 S2F73
Consumer economics, Food consumption, Food groups, Food service, Statistical data, Surveys.
Abstract: The food service industry uses an estimated 14 per cent of the food available for civilian consumption in 1969. These estimates were based on data obtained in the 1969 survey by USDA of the market for food served away from home. The survey did not cover schools, military services, federal hospitals, correctional institutions, transit feeding operations, boarding houses, and vending machines except in food service outlets. The estimates of food used in food service establishments tend to agree with estimates derived from 1965 individual diet survey. Discrepancies are explained by the types of outlets omitted and amounts of primary products used in mixtures. The estimates based on the 1969 survey seem more accurate for most food groups.

2231-73
FOODSERVICE LEXICON.
J R Myers
Cooking for Profit 40 (242): 58-59. Feb 1971.
TX901.C6
Food service industry, Vocabulary.
Abstract: List of 13 terms defined and discussed.

2232-73
RECIPE INDEX 1970: THE EATER'S GUIDE TO PERIODICAL LITERATURE.
John Forsman
Detroit, Gale Research Company 772 p. 1972.
Z5776.G2F6 FEN
Bibliographies, Guides, Recipes.
Abstract: This recipe index is a guide to locating 6,610 recipes found in the 1970 issues of 12 magazines published in the United States.

2233-73
GANCEL'S CULINARY ENCYCLOPEDIA OF MODERN COOKING. 12th ed.
J Gancel
New York, Radio City Bookstore 503 p. 1969.
TX349.G3 FEN
Cookery, Dictionaries, Food preparation, Recipes, Vocabulary.
Abstract: The aim of this book is to provide waiters with quick accurate and detailed information so as to describe any dish or item on a menu. Recipes are included.

2234-73
WASHINGTON III: A COMPREHENSIVE DIRECTORY OF THE NATION'S CAPITAL: ITS PEOPLE AND INSTITUTIONS.
Cary T Grayson
Washington, D.C., Potomac Books, Inc. 570 p. 1971.
F192.5.W3 FEN
Directories, District of Columbia.
Abstract: This book contains information on institutions and resources located in Washington, D.C. and its metropolitan area.

2235-73
HELP! - CONVENIENCE FOOD REPORT AUG 1.
Nancy Snider
Instit/Vol Feeding 68 (15): 51-52. Aug 1, 1971.
TX820.I5
Convenience foods, Information services, School lunch programs.
Abstract: This feature column includes: (1) a call for contributions of materials and information to Educational Clearing House; (2) an announcement of a new Federal guideline re-eligibility of children to participate in USDA-administered food programs; and (3) a list of companies that supply convenience foods to school lunch programs.

2236-73
HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS: A BIBLIOGRAPHY.
Katherine Spinney
Cornell Hotel And Restaurant Admin Quarterly 11 (2): 49-105. Aug 1970.
TX901.C67
Administration, Bibliographies, Food service management, Resource guides.
Abstract: This annual bibliography is a selective index to current periodicals received in the H.B. Meek Library of the School of Hotel Administration during 1969, as well as a acquisition list of books and pamphlets catalogued during the year. They are arranged alphabetically by subject. The material is recorded by title and author with information as to the publisher and date. Addresses of publishers are listed in the front along with an alphabetical list of periodicals.

2237-73
HOW TO FORECAST SCHOOL ENROLLMENTS ACCURATELY - AND YEARS AND YEARS AHEAD.
Stanton Leggett
Amer School Board J 160 (1): 25-30. Jan 1973.
LB2831.A4
Educational planning, Enrollment, Population trends, Prediction.
Abstract: The author notes that "there is nothing wrong with lower enrollments, but wrong things can happen if big mistakes are make in projecting enrollments--mistakes that lead a school district to build too much, too soon, or too little, too late." In the past, almost the only possible mistake was underestimating enrollment, but with birth rates declining, enrollments may stabilize or decrease, and officials may find themselves with empty buildings on their hands in a few years. National and regional statistics are helpful only up to a point; what each school board needs are accurate local statistics. This article tells what trends to look for in the statistics.

2238-73
HOW TO LAY YOUR HANDS ON INFORMATION.
Henry Werle
Training In Business And Industry 9 (4): 56-58. Apr 1972.
HF1101.T7
Education, Information needs, Information services, Training.
Abstract: The first step in locating information is to make a precise statement of what you need. The best second step is to see a librarian. Additionally, there are numerous research services providing information on education and training. Some of these services are listed in this article.

2239-73
II. CONSUMER SPECIALISTS OF THE FOOD AND DRUG ADMINISTRATION.
Margaret R Stewart
Nutr Program News 2 p. May/June 1972.
1.982 A2N955
Administrative personnel, Directories, Food and Drug Administration.
Abstract: The names and addresses of FDA consumer specialists throughout the country are listed.

2240-73
IMPLICATIONS OF POPULATION TRENDS FOR QUALITY OF LIFE.
Calvin L Beale
Family Econ Review 3-8. Mar 1973.
A321.9 R31
Demography, Population growth, Population trends.
Abstract: Growing concern about the environment and quality of life has led to a concern with population growth and the environmental stresses it produces. Yet, to take one example, only one-ninth of the increased use (390 percent since 1950) of electrical energy--with its concomitant pollution problems--can be ascribed to population growth. The rest is the result of enormously increased per capita consumption of electricity. A decrease in population growth will yield environmental benefits, but only if there also is a reduction of greed. In regard to population distribution, while the momentum has shifted dramatically towards the cities, "the net yearning of the people seems to be away from metro centers and suburbs at the very time that metro concentration has reached new levels.".

2241-73
IMPLICATIONS OF THE NATIONAL NUTRITIONAL STUDY.
Arnold E Schaefer
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 223-237. July 12/24, 1970.
LB3479.U5M3 FEN
Child nutrition programs, Deficiency diseases and disorders, Dietary surveys, National surveys, School food service.
Abstract: The speaker summarized the findings of the Department of Health, Education, and Welfare's 10-state nutrition survey, noting that "the major problems we found of concern are problems of inadequate feeding, inadequate nutrition, or under-nutrition, in the zero through 17 years age group." particular deficiencies in relation to particular groups are covered in some detail.

2242-73
THE INNOVATIVE DIFFUSION CENTER: A POTENTIAL CONCEPT TO ACCELERATE EDUCATIONAL CHANGE.
George H Voegel
Audiovisual Instruction 16 (1): 67-69. Jan 1971.
LB1043.A9
Audiovisual instruction, Educational planning, Information systems, Inservice education, Libraries, Teacher education.
Abstract: An "Innovative Diffusion Center" is an elaborate professional educational library and audiovisual that is intended to stimulate the acceptance of new ideas and accelerate educational change. The author asks if this is just another example of "old wine in new skins?" and answers that it is not. The environment for change, the change process, and the implementation are presented verbally and visually, along with some guidelines for the establishment of a diffusion center.

2243-73
THE IFMA ENCYCLOPEDIA OF THE FOODSERVICE INDUSTRY.
International Foodservice Manufacturers Association
Julie Woodman
Chicago, Ill. 103 p. 1972.
TX905.I5 FEN

2244-73
Commercial food service, Directories, Equipment, Food econom-
ics and consumption, Food preferences, Food service industry,
Marketing, Resource guides, Statistical data.
Abstract: This encyclopedia contains market statistics, food
service business trends, key information sources (including
governmental agencies, associations, publications, and market-
ing organizations). It is a working handbook of the food serv-
ice industry, written primarily for the food service marketer.

2244-73
AV CATALOGING AND PROCESSING SIMPLIFIED.
Jean Thornton Johnson
Raleigh, N.C., Audiovisual Catalogers, Inc. 236 p. 1971.
Z695.66.J5 FGN
Audiovisual aids, Cataloging, Documentation, Information scie-
nce.
Abstract: This book presents a uniform system for cataloging
and processing audiovisual media. The authors have developed
a code for audiovisual materials similar to that used for
books.

2245-73
LEARNING RESOURCES: AV OR LIBRARY?
G B Monk, W D Holman
Audiovisual Instruction 18 (3): 61-66. Mar 1973.
LB1043.A9
Audiovisual instruction, Bureaucracy, Cartoons, Instructional
materials centers, Libraries, Resistance to change, Technol-
ogy, Work attitudes.
Abstract: In this cartoon, Superman, or a reasonable facsim-
ile, helps resolve the conflict between a school audiovisual
specialist and a librarian. Their mutual prejudices and some
of the excesses of technology (particularly the semantics of
technology) are satirized.

2246-73
EFFECTIVE TECHNICAL SPEECHES AND SESSIONS: A GUIDE FOR SPEAK-
ERS AND PROGRAM CHAIRMEN.
Howard H Manko
New York, McGraw-Hill 174 p. 1969.
PN4121.M3 FGN
Conferences, Organization, Speeches.
Abstract: This volume provides how-to-do-it guidance for prof-
essional men called upon to deliver a paper or chair a prog-
ram. It contains recommendations for the organization of a
speech, methods of delivery, and devices that help liven a
presentation. It shows how to prepare visual aids, how to use
the microphone, how to behave on stage, and other aspects of a
presentation. It also shows how to organize a program, how to
arrange the setup of the hall, how to place microphones, and
what to do with visual aids, and how to chair a meeting, from
the proper introduction of speakers to procedures that deal
with motions from the floor.

2247-73
RESEARCH RESOURCES: VOLUME 2: ANNOTATED GUIDE TO THE SOCIAL
SCIENCES.
John Brown Mason
Santa Barbara, Calif., American Bibliographical Center-Clio
Press 273 p. 1971.
Z1223.Z7B7 FGN
Bibliographies, Directories, Federal government, Publications,
United Nations.
Abstract: The role of the U.S. Government as a publisher is
enormous and still growing. Its leaflets, pamphlets, periodic-
als, and books range in subject matter from "The Adolescent in
Your Family" to economic information on Zambia. Volume 2 cov-
ers U.S. Government official publications since 1789. In addi-
tion, it lists publications of the United Nations and related
agencies, other international organizations, and statistical
sources.

2248-73
MEDIA UNITS GROW INTO SERVICE CENTERS.
Dan Bonner, Mary Hightman
Audiovisual Instruction 16 (5): 81-82. May 1971.
LB1043.A9
Financial support, Instructional materials centers, Planning,
Texas.
Abstract: In Texas, twenty regional education service centers
offer a variety of media services to schools that would not
otherwise have them. During the past two years these centers
have circulated 229,213 media items, provided 124,938 instruc-
tional items, and conducted workshops for 55,000 teachers. The
planning and financial support behind the centers is discussed
in this report.

2249-73
METHODS AND KINDS OF NUTRITION EDUCATION (1961-72): A SELECTED
ANNOTATED BIBLIOGRAPHY.
Christine Wilson, Sharron Knox
J Nutr Educ 5 (1): (suppl: 2): 74-108. Jan/Mar 1973.
TX341.J6
Bibliographies, Curriculum planning, Educational programs,
Instructional materials, Nutrition education.
Abstract: This second supplement contains listings of books
and other educational materials available on the subjects of
nutrition, food programs, health education, teaching methods
and techniques, and school food programs.

2250-73
LAROUSSE GASTRONOMIQUE: THE ENCYCLOPEDIA OF FOOD, WINE & COOK-
ERY.
Prosper Montagne
New York, Crown Publishers 1101 p. illus. 1961.
TX349.M613 FGN
Beverages, Cookery, Cookery, French, Encyclopedias, Food prep-
aration, Foods, Recipes, Vocabulary, Wine.
Abstract: This internationally famous bible of cooking, beca-
use of its 8,500 recipes and the full information it gives on
all culinary matters, has been accepted as a world authority.
It contains 8,500 recipes from all over the world and 1,000
illustrations. There are descriptions of cooking processes;
full details about all foods, their nature and quality, and
how to cure, treat, and preserve them; the history of food and
cooking; articles on table service, banquets, food values, and
diet; and many other topics of culinary interest. Though the
book is a prime reference book for chefs, gourmets, and expe-
rts, all recipes except for banquet specialties are on a sm-
all-group basis, stated in simple terms for convenience in the
home.

2251-73
NATIONAL DATA CENTER FOR FOOD COMPOSITION.
Family Econ Review 8. Jun 1972.
A321.9 R31
Food composition (A.P.), Information centers, Labeling, Nutri-
ent content determination, Nutrient values, U.S. Dept. of
Agriculture.
Abstract: The proposed USDA nutrient data bank will provide
nutrient content information for nutritional labeling progr-
ams.

2252-73
DIRECTORY OF INFORMATION RESOURCES IN AGRICULTURE AND BIOLOGY.
National Agricultural Library
Beltsville, Md. 523 p. 1971.
QH321.A37 FGN
Agriculture, Biology, Directories, Information services, Info-
rmation systems, Resource guides.
Abstract: Federal organizations, units of land-grant colleges
and universities, and their campus affiliated organizations
only have been included in this directory. The subject cover-
age attempts to match the diverse and multidisciplined teach-
ing and research of the colleges of agriculture, home econom-
ics, and veterinary medicine, and their new variants such as
life sciences and natural resources. Some new and unpublished
data have also been added; most was obtained from or verified
with each organization. The contents supply information resou-
rces for the agricultural researcher and teacher.

2253-73
NUTRITIVE VALUE OF FRUITS AND VEGETABLES.
National Restaurant Association
Chicago, Ill. unp. (n.d.).
TX557.U5 FGN
Food composition, Fruits, Nutrient values, Vegetables.
Abstract: The following tables report on water content, food
energy and 15 components of 97 different fruits and vegetab-
les, as reprinted from Agriculture Handbook No. 8, U. S. Depa-
rtment of Agriculture. In general, it will be seen that the
maximum nutrients are found in almost all cases in the fresh,
raw form of fruits and vegetables and that cooking and proces-
sing reduces some of them. Cooking does not destroy minerals,
but they may be dissolved in cooking water and lost when the
water is discarded. Some vitamins are destroyed, especially
ascorbic acid (vitamin C).

2254-73
NOTEBOOK ON SOY: TEXTURED VEGETABLE PROTEIN PRODUCT FACT SH-
EET.
Sch Foodserv J 26 (7): 72-77. Jul/Aug 1972.
389.8 SCH6
Merchandise information, Processed foods, Textured vegetable
proteins.
Abstract: Fact sheet on vegetable proteins giving company
name, generic type of textured vegetable proteins, and trade
names for these products.

2255-73
NUTRITIONAL REVIEW.
Berta Friend
Nat Food Situation 138: 25-30. Nov 1971.
1.941 S2F73
Food consumption, Food supply, Nutrient values, Nutrients,
Nutritional status, Statistical data.
Abstract: Except for a decrease in thiamin due to an expected
decline in use of pork, nutrient levels for 1972 are expected
to be about the same as in 1971. For 1971 there was a 1 perc-
ent increase in nutrient fat over 1970 continuing the long-
time upward trend. The proportion of total calories provided
by fat is now 43 percent compared with 32 percent in 1909-13.
Estimates of the amount of pantothenic acid available from the
annual food supply are presented for the first time. In 1971
this nutrient averaged 7.27 milligrams per person per day. The
levels of two other B-vitamins, B6 and B12 were 2.21 milligr-
ams and 9.8 micrograms respectively. Animal products are the
sole source of vitamin B12.

2256-73
NUTRITIVE VALUES OF FOODS DISTRIBUTED UNDER USDA FOOD ASSISTA-
NCE PROGRAMS.
Ruth M Feeley, Bernice K Watt
J Am Diet Assoc 57 (6): 528-547. Dec 1970.
389.8 AM34
Food analysis, Food preparation and distribution systems, Food
programs, Nutrient values, USDA Food and Nutrition Service.
Abstract: This article provides detailed data on the nutritive
values of foods distributed under 2 of the U.S. Department of
Agriculture food programs: the Commodity Distribution Program
for needy families, and the Supplemental Food Program. Numer-
ous tables show analyses of foods in terms of amounts of wa-
ter, calories, protein, fat, fatty acids, carbohydrates, calc-
ium, phosphorus, iron, sodium, potassium, and magnesium, plus
vitamins A, E, C, and B complex.

2257-73
OUR OWN ABRIDGED DICTIONARY OF THE FOOD SERVICE INDUSTRY.
Cooking for Profit 40 (252): 32-36. Dec 1971.
TX901.C6
Dictionaries, Food service industry.
Abstract: A dictionary ideal for new employee training as well
as for general reference in the food service industry.

2258-73
FOOD COMPOSITION: TABLES FOR USE IN THE MIDDLE EAST. 2d ed.
P L Pellett, S Shadarevian
Beirut, American University of Beirut 116 p. 1970.
TX551.P4 1970 FEN
Amino acids, Food composition tables, Middle East, Minerals,
Nutrient values, Vitamin A.
Abstract: Much more data has been accumulated since 1963 a-
nd the major changes in this second edition include: new items
added to the food tables; data for iodine, sodium and potassi-
um; analyses for the amino acid composition of local food;
recipes and nutritional data for dishes; computer aided diet-
ary calculations; change of units for vitamin activity from
International Unit (I.U.) to micrograms retinal equivalent.

2259-73
CONVERSION FACTORS AND TECHNICAL DATA FOR THE FOOD INDUSTRY.
6th ed.
Pillsbury Company
C G Harrel, R J Thelen
Minneapolis, Burgess 1426 p. 1959.
TS2149.P5 FEN
Conversion factors, Equipment, Food industry, Food processing,
Food standards and legislation, Grain products, Ingredients,
Nutrition, Statistical data.
Abstract: This sixth edition contains data on conversion fact-
ors, measurement equivalents, composition of foods, etc., in
addition to subject matter of a general nature, such as the
definitions and standards of identity for foods and ingredie-
nts, plant location factors, and so on. Most of the informat-
ion is directed to technical men in laboratories, engineers,
and home economists. At various locations in the book are
blank pages on which to record data.

2260-73
POPULATION GROWTH AND AMERICA'S FUTURE.
Family Econ Review 24-25. Jun 1971.
A321.9 R31
Population growth, Prediction, United States.
Abstract: Americans are currently reproducing at a rate of
between 2 and 3 children per family. This article reports on
the work of the Commission on Population Growth and the Ameri-
can Future, which studies the impact of population growth on
(1) the use of resources and technology, (2) demands for pub-
lic services, (3) the size of the labor force, (4) changes in
total economy and functions of government, and (5) psychologi-
cal problems resulting from population density.

2261-73
COMMUNICATION: METHODS FOR ALL MEDIA.
Hadley Read
Urbana, Ill., University of Illinois Press 308 p. 1972.
P90.R4 FEN
Audiovisual aids, Communication, Communication skills, Public
relations, Speeches.
Abstract: This book is about the process of communication,
the environment in which communication takes place, and the
skills needed to make the process work. The book attempts to
blend theory with practice, because theory without practice
contributes little, and practice unsupported by theory may
only represent a repetition of errors. This book is not inten-
ded for the professionals in the various communication fields.
It is written for those in professions in which success and
satisfaction are related to one's ability to communicate effe-
ctively.

2262-73
A SELECT BIBLIOGRAPHY AND LIBRARY GUIDE TO THE LITERATURE OF
FOOD SCIENCE. 2d ed.
Reading, Eng., University, Dept. of Food Science
Reading, Eng. 52 p. 1972.
Z5776.F724 FEN
Animal sources of food, Bibliographies, Food analysis, Food
processing, Food quality, Food science, Microbiology, Nutrit-
ion, Plant sources of foods.
Abstract: This bibliography is an introductory guide to the
literature of food science and related disciplines. Most entr-
ies include book classification numbers of the Dewey decimal
system (used in the British National Bibliography), thus prov-
iding a guide to location of books in major libraries of the
United Kingdom.

2263-73
MATERIALS FOR OCCUPATIONAL EDUCATION: AN ANNOTATED SOURCE
GUIDE.
Patricia Schuman
New York, R.R. Bowker 201 p. 1971.
HF5381.S423 FEN
Bibliographies, Food processing, Food service, Instructional
materials, Resource guides, Vocational education.
Abstract: Educators and librarians concerned with occupational
education programs face a number of special problems in locat-
ing materials relevant to curriculum needs. This annotated
guide has been compiled to facilitate the location of curricu-
lum and training materials, a majority of which are available
from professional and trade associations, government agencies,
and private businesses. A list of sources rather than a stand-
ard bibliography has been compiled to enable the user to find
and contact specific agencies producing materials useful to
him. The materials include pamphlets, multivolume books, sli-
des, 16-millimeter films, records, tapes, and multimedia kits.
Periodicals include weekly newsletters, quarterlies, and semi-
annual scholarly publications.

2264-73
SO YOU WANT TO WRITE A COOKBOOK?
Food Mgt 8 (3): 55-57. Mar 1973.
TX943.F6
Cookery, Cooking instruction, Cooking methods, Cooking techni-
ques, Publications, Recipes.
Abstract: This article, for the serious cookbook writer, tells
how to get a cookbook published. Advice is given on how to
prepare a manuscript and submit it to a publisher, what to
expect in terms of acceptance for publication, what is invol-
ved in royalties and advances against royalties. A thumbnail
sketch of the present-day cookbook market is also included.

2265-73
GENERAL TEACHER REFERENCES. Revised.
Society for Nutrition Education
Berkeley, Calif. 12 p. 1973.
Z5814.F7S626 FEN (National Nutrition Education Clearing Ho-
use. Reference list NNECH 3A)
Bibliographies, Educational planning, Instructional materials,
Nutrition education, Teaching aids.
Abstract: This annotated reference list provides information
on (1) where one can obtain pamphlets, books, journal artic-
les, and audiovisual materials on the subject of teaching
nutrition, and (2) the cost of these materials.

2266-73
SECONDARY TEACHING MATERIALS AND TEACHER REFERENCES. Revised.
Society for Nutrition Education
Berkeley, Calif. 16 p. 1973.
Z5814.F7S623 FEN (National Nutrition Education Clearing Ho-
use. Reference lists NNECH 4A)
Adolescents (12-19 years), Bibliographies, Curriculum guides,
Instructional materials, Nutrition education, Teaching aids.
Abstract: This annotated reference list provides information
on (1) where one can obtain books and teaching materials on
the subject of nutrition for secondary-school kids, (2) what
kinds of materials are available from various manufacturers,
and (3) how much the materials cost.

2267-73
AGING AND NUTRITION.
Society for Nutrition Education
Berkeley, Calif. 9 p. 1972.
Z5814.F7S622 FEN (National Nutrition Education Clearing Ho-
use. Reference list NNECH 5-8-72)
Bibliographies, Elderly (65 + years), Nutrition, Nutrition
education.
Abstract: This annotated reference list provides information
on (1) where one can obtain books and teaching materials on
the subject of aging and nutrition, (2) what kinds of materi-
als are available from various manufacturers, and (3) how much
the materials cost.

2268-73
PREGNANCY AND NUTRITION.
Society for Nutrition Education
Berkeley, Calif. 7 p. 1972.
Z5814.F7S62 FEN (National Nutrition Education Clearing House.
Reference list NNECH 2-1-72-A)
Bibliographies, Diets for special conditions, Nutrition educa-
tion, Nutritional status, Pregnancy diets.
Abstract: This annotated reference list provides information
on (1) where one can obtain books and teaching materials on
the subject of pregnancy and nutrition, (2) what kinds of
materials are available from various manufacturers, and (3)
how much the materials cost.

2269-73
PRESCHOOL, PRIMARY AND INTERMEDIATE TEACHING MATERIALS AND
TEACHER REFERENCES.
Society for Nutrition Education
Berkeley, Calif. 17 p. 1972.
Z5814.F7S6 FEN (National Nutrition Education Clearing House.
Reference list NNECH-1-12-71-A)

2270-73

Bibliographies, Curriculum guides, Instructional materials, Nutrition education, Preschool children (2-5 years), School children (5-11 years), Teaching aids.
Abstract: This annotated reference list provides information on (1) where one can obtain teaching materials in nutrition, (2) what kinds of materials are available from various manufacturers, and (3) how much the materials cost.

2270-73
SOME CURRENT POPULATION TRENDS.
Conrad Taeuber
Family Econ Review 5-8. Mar 1972.
A321.9 R31
Demography, Population growth, Population trends.
Abstract: Continued population growth, though at a lower rate than in the recent past, is indicated in this study. The babies of the postwar baby boom are grown up and are reaching marriage age, and consequently, an increase in marriage and in new families is expected through the 1970's. Increasingly these families will demand the services and facilities that have become important elements in the ever-rising levels of living. For the most part, they are likely to be suburban or small city residents rather than big city or rural residents. How these additional persons are distributed and what social arrangements are developed to cope with the new situations created by the increased concentration in urban and metropolitan areas will have long range consequences for the quality of life in the United States.

2271-73
FOOD VALUES AND CALORIE CHARTS.
Jules G Szanton
New York, Frederick Fell, Inc. 153 p. 1965.
TX551.S95 F&N
Caloric values, Consumer education, Dietary standards, Food composition tables, Food tables, content, Nutrient values, Vitamins, Weight control.
Abstract: Unprocessed foods, brand name products, and dietetic foods are included in this handbook. For each food item the calorie count, vitamin and mineral content, and percentages of protein, fat, and carbohydrates are listed. The introduction explains the functions and dietary requirements of individual nutrients.

2272-73
TABLES OF FOOD COMPOSITION: AVAILABILITY, USES, AND LIMITATIONS.
E W Murphy
Food Technol 27 (1): 40-51. Jan 1973.
389.8 F7398
Food composition tables, Nutrient content determination, Publications, Resource guides, U.S. Dept. of Agriculture.
Abstract: This paper describes tables of food composition and related publications that are now available from USDA and tells how to obtain them. Work currently being emphasized by the Nutrient Data Research Center is outlined: NDRC's forthcoming publications are described; and misconce-ptions regarding their current publications are corrected.

2273-73
AN ANNOTATED INTERNATIONAL BIBLIOGRAPHY OF NUTRITION EDUCATION: MATERIALS, RESOURCE PERSONNEL, AND AGENCIES.
Clara Mae Taylor, Katharine P Riddle
New York, Teachers College Press 192 p. 1971.
Z5776.N8T39 FEN
Bibliographies, Cultural factors, Developing nations, Food habits, Food taboos, Nutrition education, Resource guides.
Abstract: This bibliography of nutrition education materials, resource personnel, and agencies includes extensive information for those interested in establishing or actively engaging in nutrition programs in developing countries. Materials available in 83 countries have been classified according to geographical and subject matter areas. Each item is accompanied by a brief description, or digest. Lists of resource personnel give names of knowledgeable and influential individuals who can render valuable assistance in promoting programs. The agencies listed are those having a special interest in the nutritional well-being of people in their community. Nutrition education materials include books, pamphlets, leaflets, and posters of a practical nature; as well as descriptions of educational methods and programs and selected research reports of special interest to professional workers. Significance of materials prepared locally needs to be emphasized. The cultural background, food habits and taboos, and availability and cost of local foods must be considered if the success of a program is to be insured.

2274-73
THE NEW YORK TIMES GUIDE TO CONTINUING EDUCATION IN AMERICA.
The New York Times
Frances Coombs Thomson
New York, Quadrangle Books 811 p. 1972.
LC5251.N4 FEN
Adult education, Bibliographies, Correspondence study, Directories, Equivalency tests, Guides.
Abstract: This guide describes opportunities available to adults at accredited educational institutions in the United States. The book contains sections on high school and college credits, continuing education organizations, how accreditation works, classroom courses, correspondence courses, CLEP tests and credits, and a complete index of institutions.

2275-73
DIRECTORY OF FILMS FOR DATA EDUCATION.
The Society of Data Educators
Arthur H Pike
Northfield, Vt. unp. 1972.
Z692.M9555 FEN
Audiovisual aids, Computer science, Directories, Education, Higher education, Resource guides, Secondary education.
Abstract: This directory lists educational films covering various aspects of data processing. Films selected for inclusion are appropriate for use in high schools, junior or community colleges, colleges, and/or adult situations, unless otherwise noted in the film description. In many cases, several libraries offer each of these films. The least expensive library has usually been chosen as the source library.

2276-73
A GUIDE TO NUTRITION TERMINOLOGY FOR INDEXING AND RETRIEVAL.
E Neige Todhunter
Washington, D.C. 270 p. July 1970.
Z695.1.N85T6
Information science, Nutrition, Vocabulary.
Abstract: This book is organized with an alphabetical list of most terms in the nutritionist's lexicon. Each of these is then ticked so that it can be further explored in the category in which it belongs. From here, one can move to related terms. The authors have taken a good number of terms commonly used in nutrition and tried to establish in a glossary some rather rigid guidelines of what each term should mean.

2277-73
SELECTED LIST OF RELIABLE NUTRITION BOOKS (REVISED 1970).
Toronto Nutrition Committee, Library Committee
Toronto 8 p. 1970.
Z5776.N8T6 FEN
Bibliographies, Cookbooks, Dietetics, Food composition tables, Food supply, Nutrition, Surveys.
Abstract: The books on this list were chosen from books reviewed by members of the Toronto Nutrition Committee, books reviewed in technical journals, and from other recommended lists. They were selected as offering reliable up-to-date nutrition information to dietitians, librarians, physicians, and the general public. Many of the selections are published in Canada.

2278-73
TRAINING CONSULTANTS.
Training In Business And Industry 9 (2): 39, 42. Feb 1972.
HF1101.T7
Consultants, Personnel management, Training.
Abstract: This is a list of training consultants, their locations and their specialties.

2279-73
SELECTED RESEARCH ABSTRACTS OF PUBLISHED AND UNPUBLISHED REPORTS PERTAINING TO THE FOOD SERVICE INDUSTRY: INCLUDING RECOMMENDATIONS FOR RESEARCH NEEDS.
U.S., Agricultural Research Service
Leo Nejelski
Washington, D.C. 138 p. 1969.
TX943.U5 FEN (U.S. Agricultural Research Service. ARS 52-46)
Facilities planning and layout, Finance, Food service, Marketing, Personnel, Purchasing, Research methodology.
Extract: The objective of this study was to assemble reports of food service research, to evaluate and summarize them, and then to determine within the framework of trends what the research gaps or needs of the industry are currently and the indications of future trends. Most of the reports reviewed apply to several segments of the food service industry. The research needs and gaps were determined through interviews with executives, educators, and editors who had both extensive and intensive knowledge of trends and needs of the food service industry and a review of the existing research.

2280-73
COMPOSITION OF FOODS: RAW, PROCESSED, PREPARED.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Bernice K Watt, Annabel L Merrill
Washington, D.C. 190 p. 1963.
TX551.U523 FEN (U.S. Agricultural Research Service. Agriculture handbook no. 8)
Cholesterol, Enrichment, Fatty acids, Food composition tables, Food preparation, Food processing, Influences on nutrition, Magnesium, Nutrients.
Revised.
Extract: Nutritive values of foods in this edition of Agriculture Handbook No. 8 are based on extensive review of information available both before and since the first issue in 1950, many new foods have been added to the tables, including numerous kinds of nut, fish, and poultry items; various foods in prepared or partially prepared forms; a number of foods of tropical or semitropical origin for which there has been steadily increasing consumer demand; and many new miscellaneous items. Tables include data not only for energy, proximate composition, five vitamins: vitamin A, thiamine, riboflavin, niacin, and ascorbic acid; and the minerals: calcium, phosphorus, and iron; as in the 1950 publication, but also for sodium and potassium. Data for water, ash, and fiber have been included for some items. Information on selected fatty acids, cholesterol, and magnesium have been added because of widespread interest in these nutrients. These data generally have a less

firm experimental basis than those in the main tables. Appendices provide supplementary information about nutrients, foods or groups of foods and technical names of foods.

**2281-73**
GOOD REFERENCES ON DAY CARE; FEDERAL PANEL ON EARLY CHILDHOOD.
U.S., Children's Bureau
Washington, D.C. 22 p. 1969.
Z5814.D97U5 FEN
Administration, Bibliographies, Day care services, Evaluation, Facilities planning and layout, Nutrition education, Personnel, Preschool children (2-5 years).
Abstract: This bibliography lists books, pamphlets, and magazine articles about day care programs. The publisher, an abstract, and the price, if there is one, are given for each publication.

**2282-73**
CONVERSION FACTORS AND WEIGHTS AND MEASURES FOR AGRICULTURAL COMMODITIES AND THEIR PRODUCTS.
U.S., Dept. of Agriculture, Economic Research Service
Washington, D.C. 87 p. 1965.
HD9000.4.U5 FEN (U.S. Dept. of Agriculture. Economic Research Service. Statistical bulletin no. 362)
Agriculture, Commodities, Conversion factors, Measurement, Statistical data.
Extract: The tables in this report were compiled to provide a manual of uniform conversion factors for use in statistical research, and service programs of the Department. A reasonably complete set of all-purpose factors is presented. However, for a particular commodity, the data may not be entirely adequate for all uses. The data are intended to represent overall averages except where indicated. However, in some instances the averages are only approximations. All conversion factors included are based on the most recent and reliable information available and are intended to reflect current conditions and practices. Factors for many commodities change from year to year; therefore, caution should be exercised when using these data to compile or revise historical series.

**2283-73**
FOOD MAKES THE DIFFERENCE: FOOD FOR ECONOMY; FOOD FOR LIFE; FOOD FOR A NATION.
U.S., Dept. of Agriculture, Office of Information
Washington, D.C. 61 p. 1969.
Z5776.N8U5 FEN
Audiovisual aids, Bibliographies, Instructional materials, Nutrition education, Resource guides, USDA Food and Nutrition Service.
Abstract: This notebook contains a resume of: food and nutrition information and education materials which are available, being developed, and proposed by USDA agencies; USDA programs which have activities related to food and nutrition; and department information outlets.

**2284-73**
MANPOWER REPORT OF THE PRESIDENT; INCLUDING A REPORT ON MANPOWER REQUIREMENTS, RESOURCES, UTILIZATION, AND TRAINING BY THE UNITED STATES DEPARTMENT OF LABOR.
U.S., Dept. of Labor
Washington, D.C. 328 p. 1971.
HD5723.U5 FEN
City demography, Federal government, Job training, Labor force, Occupational guidance, Programs, Rural areas, Social crises, Statistical data.
Abstract: This is the April, 1971 Manpower Report to Congress. The report details Federal government attempts to coordinate and strengthen the multiplicity of U.S. manpower programs. The Report contains information and statistics on (1) the employment record, (2) new developments in manpower programs, (3) critical urban labor problems, (4) rural manpower problems, (5) government expenditures and manpower requirements.

**2285-73**
WORLD FOOD-POPULATION LEVELS: REPORT TO THE PRESIDENT - APRIL 9, 1970.
U.S., Foreign Economic Development Service
Washington, D.C. 29 p. (n.d.).
HB885.U5 FEN
Agricultural development, Demography, Food economics and consumption, Food supply, Population growth.
Abstract: This is a report on population levels that might be supported if world food production could be raised to then-current levels achieved through U. S. agricultural methods.

**2286-73**
EATING AND DRINKING PLACES INDUSTRY.
U.S., Manpower Administration
Washington, D.C. 16 p. 1969.
HD8039.F7U5 FEN (U.S. Manpower Administration. Industry manpower surveys number 115)
Commercial food service, Disadvantaged groups, Food service workers, Personnel, Statistical data, Surveys.
Abstract: A nationwide survey of 800 firms encompassing 3,800 individual establishments in the eating and drinking places industry was conducted in May 1968. This survey was designed to provide information on job market developments and job opportunities, particularly job opportunities for disadvantaged workers, in the largest segment of the food service industry. This report presents an analysis of the information obtained by the local offices of the State Employment Services through the use of a special questionnaire. Data on employment, turnover, wages, and job vacancies were obtained from restaurants and bars employing 223,500 workers. Employers also were requested to supply much additional information, including a list of those occupations which offer the greatest opportunities for advancement within their establishments. Supplementary data were provided by various government agencies, private associations, and through personal interviews.

**2287-73**
NURSING HOMES AND RELATED HEALTH CARE FACILITIES.
U.S., Manpower Administration
Washington, D.C. 25 p. 1969.
HD8039.N8U5 FEN (U.S. Manpower Administration. Industry manpower surveys number 116)
Health occupations, Nursing homes, Statistical data, Surveys, Wages.
Extract: The nursing home industry has experienced rapid growth during the 1960's. Data from the nationwide survey of nursing homes and related health care facilities, indicate that unmet manpower needs intensified as employers attempted to meet the increased manpower requirements of the late sixties. Based upon the number of job vacancies reported by survey participants, 25,000 unfilled positions existed in the industry at the time of the survey in March 1968. Relative to the total number of workers employed in each of nine selected occupations, demand was most intense for licensed practical nurses, professional nurses, and dietitians. However, the largest number of vacant jobs was for nurse aides and orderlies. High labor turnover rates (especially for aides and orderlies), rising entry requirements for new workers, location away from major population centers, and an unfavorable image have been some of the major factors responsible for worker shortages. Average wage rates reported by the surveyed employers ranged from $5.02 an hour for dietitians (including consultant-dietitians) to $1.53 paid to nurse aides and orderlies.

**2288-73**
UNITED STATES GOVERNMENT ORGANIZATION MANUAL, 1972/73. Revised.
U.S., Office of the Federal Register
Washington, D.C. 710 p. 1972.
JK321.A3
Directories, Organization, Resource guides.
Abstract: This is the official handbook of the Federal Government. It contains descriptions of the agencies of the legislative, judicial, and executive branches, including brief descriptions of certain boards, commissions, and committees. The manual contains brief statements on the quasi-official agencies and of selected international organizations.

**2289-73**
EDUCATION DIRECTORY: ELEMENTARY AND SECONDARY EDUCATION; PUBLIC SCHOOL SYSTEMS 1969-70.
U.S., Office of Education
Washington, D.C. 313 p. 1970.
L901.A3 Pt. 2 1969 FEN
Directories, Public schools, School systems, Statistical data.
Abstract: The purpose of this annual directory is to list all local agencies in the United States and the outlying areas that provide free public elementary and secondary education. The mailing address and some descriptive information are given for each local public school system. The directory lists all types of basic administrative units concerned with public elementary and secondary schools. These administrative units represent a wide variety of school system types, such as common, city, independent, consolidated, separate, union, community, town, township, jointure, and county-unit school districts and separate vocational and technical high school systems. Excluded are federally operated schools, state-operated schools (except where the state educational agency functions as a local education agency, as in Hawaii), and intermediate agencies other than supervisory unions. also omitted are elementary and secondary schools operated by colleges and universities or by agencies engaged exclusively in highly specialized education programs, such as rehabilitation centers.

**2290-73**
DIRECTORY OF EDUCATIONAL INFORMATION CENTERS.
U.S., Office of Education
Washington, D.C. 118 p. 1969.
Z675.E3U5 FEN
Directories, Education, Information services, Resource guides.
Abstract: The 397 educational information centers listed in this directory indicate a national network for diffusing educational knowledge. Some of the information centers are sponsored by agencies with a national or multi-state focus, such as SRIS (School Research Information Services), the Regional Educational Laboratories, Instructional Materials Centers, Research and Development Centers, the U.S. Office of Education's Regional Offices, and ERIC (Education Resources Information Center). They provide a wide spectrum of services and backup support for information centers operated by state and local educational agencies.

**2291-73**
EDUCATION DIRECTORY: EDUCATION ASSOCIATIONS 1969-1970.
U.S., Office of Education
Washington, D.C. 109 p. 1970.
L901.A3 Pt. 4 1969 FEN
Directories, Education, Organizations.
Abstract: This directory lists U.S. educational associations, giving each organization's address, the name and address of

2292-73

its chief officers, and the title(s) of its publication(s).

2292-73
EDUCATION IN THE SEVENTIES.
U.S., Office of Education
Washington, D.C. 44 p. 1968.
LB2846.U5 F&N
Educational finance, Educational planning, Employment opportunities, Expenditures, Prediction, Statistical data, Students.
Abstract: This booklet contains several planning papers prepared by the Office of Program Planning and Evaluation. Topics covered include (1) educational projections to 1975, (2) enrollment figures, (3) teacher supply, (4) educational expenditures.

2293-73
ALLIED HEALTH EDUCATION PROGRAMS IN JUNIOR COLLEGES/1970.
U.S., Public Health Service
Washington, D.C. 402 p. 1972.
RA440.3.U5J5 F&N
Adult education, Directories, Educational planning, Health education, Junior colleges, Occupational guidance, Statistical data, Vocational education.
Abstract: This directory was compiled primarily to provide a comprehensive source of information on enrollment, enrollment capacities, and locations of allied health training programs in two-year colleges and to provide data on which to establish priorities for health manpower education. The directory provides information on which to base decisions, for example, about whether to establish new programs, where to establish them, or what modifications of existing programs could be made to meet allied health manpower training needs. The directory may also serve as a supplementary reference for academic and career guidance counselors at every level of education and for professional organizations in health and related fields.

2294-73
FOOD BEVERAGE INDUSTRIES: A BIBLIOGRAPHY AND GUIDEBOOK.
Albert C Vara
Detroit, Gale Research Company 215 p. 1970.
Z7164.F7V33 F&N
Advertising, Agriculture, Beverages, Bibliographies, Food service industry, Food supply, Food technology, Marketing.
Abstract: Although primarily a list of references for the food industry, this bibliography also gives sources for the beverage industries: brewing, liquor, soft drinks, and wines. A section on food supply and industry organizations details the range of the beverage industry's activity. All but a few of the listed publications are in English.

2295-73
DAY CARE SURVEY 1970: SUMMARY REPORT AND BASIC ANALYSIS APPENDICES.
Westinghouse Learning Corporation
N.p. 349 p. 1971.
HV854.W42 F&N
Computer science, Data processing, Day care services, Research methodology, Surveys.
Facsimile by National Technical Information Service, Springfield, Virginia, 1971.
Abstract: This appendix volume presents the project methodology and survey instruments used in compiling the Summary report and basic analysis of U.S. day care centers.

2296-73
DAY CARE SURVEY 1970: SUMMARY REPORT AND BASIC ANALYSIS.
Westinghouse Learning Corporation
N.p. 237 p. 1971.
HV854.W4 F&N
Day care services, Planning, Research methodology, Statistical data, Surveys.
Facsimile by National Technical Information Service, Springfield, Virginia, 1971.
Abstract: This survey and analysis presents information on existing day care programs and assessment of the need for day care services. The objectives of this survey were to provide statistical descriptions of existing day care facilities, services, costs, users, and potential users; to provide some analysis of demand and market processes in relation to unmet needs for day care services; and to provide a data base for further analyses and planning.

2297-73
THE YEAR-ROUND SCHOOL: FADDISH OR FEASIBLE.
Leonard Ernst
Nation's Schools 88 (5): 51-55. Nov 1971.
LB2824.N3
Educational finance, Educational planning, Georgia, Illinois, Year round schools.
Abstract: Educators are becoming increasingly interested in year round schools as a way of saving money by stretching the use of existing facilities. Two much-publicized plans are Atlanta's voluntary four-quarter plan for secondary students, and the 45-15 plan in Valley View Elementary School District in Romeoville, Illinois. This article investigates the pros and cons of these two programs, and finds more cons than might have been expected. Perhaps most surprising was the discovery that year round schooling may actually cost more.

## Purchasing, Receiving and Storage

2298-73
"QUALITY FIRST" AT TEXAS A&M.
F W Dollar
Sch Foodserv J 26 (2): 50,52. Feb 1972.
389.8 SCH6
College food service, Food quality, Frozen foods, Fruits, Meat, Purchasing, Vegetables.
Abstract: Food is purchased after intensive competitive bidding. Food quality determined prior to invitation to bid. Fresh and processed meats are purchased in carload quantities. Frozen vegetables and fruits contracts cover 90-day period.

2299-73
SCHOOL FOOD PURCHASING GUIDE: A SPECIAL COMMITTEE REPORT.
American School Food Service Association
Thelma Flanagan
Chicago, Ill. 144 p. 1968.
LB2829.A4 F&N (American School Food Service Association. Bulletin no. 3)
Food purchasing, Guides, School food service, Specifications.
Abstract: This is a general guide for school personnel to use when purchasing food for the institution. The guide gives advice on products to buy, how and when to buy them, and how to pay for them to get the most for the school's money.

2300-73
THE BEANERY.
Food Serv 33 (10): 44-46. Oct 1971.
389.2538 F732
Beans, Dried foods, Food grades, Food purchasing, Pod vegetables.
Abstract: Beans are an important staple food throughout the world. A purchasing guide is included for green and wax snap beans and dried beans (black or turtle, yellow-eye, garbanzo, cranberry, Lima, pinto, and pink, red Mexican, kidney, and white). Grade standards for beans are listed.

2301-73
QUANTITY FOOD PURCHASING GUIDE: INVENTORY, PURCHASING, ESTIMATING FOOD NEEDS FOR BUDGETING PURPOSES.
Frank N Beau
Chicago, Institutions Magazine/Volume Feeding Management 74 p. 1972.
TX911.3.P8B4 F&N
Budgeting, Food purchasing, Guides, Institutional feeding, Storage.
Abstract: This booklet provides purchasing formulas for all basic food products. The multipliers are related to 1,000-meal-days (1,000 persons times 3 meals). The multipliers were determined from amounts of food used for nearly a million meals. Ingredients listed also cover the requirements of a full pastry department. Most items for baking and cooking have suggested adjustment noted.

2302-73
BID SPECS ENSURE QUALITY, LOWER COSTS.
Sch Foodserv J 27 (1): 60,62. Jan 1973.
389.8 SCH6
Costs, Food quality, Marketing, School food service.
Abstract: Bid specifications are devised to help schools buy low cost, yet high quality schools.

2303-73
CHANGES IN PURCHASING, STORAGE, DELIVERY AND UTILIZATION PRACTICES AND PROCEDURES. (A PANEL PRESENTATION) PART 1-FOOD.
Albert L Wrisley
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 276. July 12/24, 1970.
LB3479.U5M3 F&N
Equipment, Food habits, Foodways, Purchasing, Specifications.
Abstract: panel presentation which brought together representatives of government and industry to consider changes in food, equipment, practices and procedures necessitated by changing school food service programs.

2304-73
CHOOSING FROM ALTERNATIVES IN EXPANDING STORAGE SPACE FOR FROZEN FOOD.
Lucie Blondeau, Beatrice Donaldson David
J Am Diet Assoc 59 (4): 362-367. Oct 1971.
389.8 AM34
Cost effectiveness, Facility requirements, Food purchasing, Food storage, Frozen foods, Models.
Abstract: A mathematical model of the procurement function of a food service operation purchasing prepared frozen main dishes and renting additional storage space was developed. This model was to be used as an experimental tool to determine the effect on total procurement costs and space requirements

of varying procurement policies in food service operations where on-premise storage facilities for frozen food were limited. The hypothesis tested was that, in such a food service operation, the cost of expanding the storage space capacity by renting or buying could be covered by the money saved by adopting a more economical purchasing policy than was permitted by the limited on-premise storage space. The results suggested that, for a particular hypothetical cafeteria, expansion of the storage space capacity for frozen food products was advisable.

2305-73
THE COMMODITIES: MRS. JOYCE VS. MRS. CLAY.
D G Wisotzrey
Sch Foodserv J 25 (8): 37-38. Sep 1972.
389.8 SCH6
Commodities, Food spoilage, Food supply, Purchasing, School food service.
Abstract: Two hypothetical cases are studied in which school lunch management received damaged food, one from a supplier who desires to have satisfied customers, the other who does not. Both suppliers meet one of their main goals. The first continues to have a satisfied buyer, thus maintaining his volume and profit. The second has a satisfied seller, and helps continue price support program.

2306-73
THE COST OF TURKEY, WHOLE AND PARTS.
Betty Peterkin
Family Econ Review 21-23. Dec 1971.
A321.9 R31
Costs, Poultry, Prepared foods, Processed foods.
Abstract: This article explains how whole turkey is usually a better buy than boned turkey roasts or turkey meat rolls in terms of the amount of meat provided.

2307-73
FAST-FREEZING THE DU WAY.
Sch Foodserv J 25 (i.e.25, 8): 51-54. Sept 1971.
389.8 SCH6
Breads, College food service, Costs, Dry ice, Food preparation, Freezers, Freezing, Main dishes.
Abstract: University of Denver's program prepares main dishes or sauces and bread during the summer slack time for use in winter college food service. A dry ice system was devised for freezing foods.

2308-73
FRESH FROM THE WEST.
Sch Foodserv J 25 (10): 33. Nov/Dec 1971.
389.8 SCH6
Purchasing, Storage, Vegetables.
Abstract: List indicating length of time vegetables may be kept, and seasonal chart for western-grown vegetables and melons.

2309-73
FOOD PURCHASING.
Georgia, Dept. of Education, Office of School Administrative Services, School Food Services Unit
Atlanta 51 p. [n.d].
TX911.3.P8G4 FEN (School lunch 6)
Canned foods, Dried foods, Food purchasing, Food service training, Food specifications, Food standards and legislation, Fresh foods, Frozen foods, School food service.
Extract: This course is designed to help school food service managers become more proficient in the purchasing of food in quantity. Purchasing requires technical knowledge of nutrition, economics, marketing and food processing. It is dynamic and ever-changing with new products and new processes being constantly developed.

2310-73
PURCHASING.
Georgia, Dept. of Education, Office of School Administrative Services, School Food Services Unit
Atlanta 118 p. [n.d.].
TX911.3.P8G42 (School lunch 7)
Eggs, Fish, Food purchasing, Food service training, Meat, Milk products, Miscellineous foods, Poultry, School food service.
Extract: It is very difficult to identify one specific food service responsibility as being more important to a successful school food service program than another. It is also very difficult to have a good program unless the purchasing practices and procedures are based on sound business principles. When good purchasing practices are applied, the first major step will have been taken towards a successful, well managed operation.

2311-73
HANDLING FRESH FROZEN CUT-UP CHICKENS.
Sch Lunch J 26 (7): 87-88. Jul/Aug 1972.
389.8 SCH6
Food preparation, Food storage, Food yields, Frozen foods, Poultry.
Abstract: U.S. Food and Nutrition Service instructions for handling fresh, frozen cut-up chickens in school lunch programs to avoid spoilage or serious food poisoning.

2312-73
INPUT OUTPUT - THE COMMISSARY SYSTEM.
Ruth Richard
Institutions Feeding 69 (1): 31-35. Jul 1, 1971.
TX820.I5
Food delivery systems, Food preparation and distribution systems, Food purchasing, Food sanitation, Food service, Food storage.
Abstract: A commissary is a unit making sales to a limited number of customers. Each is an individualized operation, designed to satisfy a particular need. Using typical U.S. commissaries for illustration, this article describes the components of a commissary and its methods of food distribution.

2313-73
IS YOUR COLD STORAGE ADEQUATE?
Food Serv 34 (4): 58-65. Apr 1972.
389.2538 F737
Food preservation, Freezers, Guides, Refrigeration, Storage equipment.
Abstract: The increased volume of frozen products and changes in delivery flow from distributors call for more adequate cold storage. A two-page listing of equipment manufacturers is presented, including information on mobile carts and other transport equipment for cold storage use, roll-in pan and tray racks, shelving, both reach-in and walk-in refrigerators and freezers, combination (dual temperature), walk-in and reach-in refrigerators and freezers, and undercounter units. Temperature requirements for various types of foods are discussed also.

2314-73
SUPERSHOPPER: A GUIDE TO SPENDING AND SAVING.
David Klein, Marymae Klein
New York, Praeger 175 p. 1971.
TX335.K48 FEN
Adolescents (12-19 years), Consumer economics, Consumer education, Employment opportunities.
Abstract: This book is a casually written guide to saving money when shopping. The authors give information on making and saving money, understanding advertisements, avoiding brand-name shopping, what to shop for, when to shop, and where to shop, shopping by mail, and buying in installments.

2315-73
QUANTITY FOOD PURCHASING.
Lendal H Kotschevar
New York, John Wiley & Sons 619 p. illus. 1961.
TP370.K65 FEN
Canned foods, Food grades, Food processing, Food purchasing, Food service, Food standards and legislation, Fresh foods, Institutional feeding.
Abstract: This book is for those who purchase food in quantity. Emphasis is on selection and specification requirements for major foods bought by food services. Criteria for purchasing is presented in precise form, but detailed enough to allow safe purchase of ungraded or unstandardized products.

2316-73
THE LETTUCE LESSON.
Food Serv 33 (6): 28-29. June 1971.
389.2538 F732
Leafy green vegetables, Lettuce, Salads.
Abstract: This guide details proper lettuce handling and use to make crisp, fresh salads. The ideal lettuce head should "give" slightly when squeezed; such heads are perfect for lettuce cups, cutting into wedges, for rafts, for cutting into chunks, for tearing into bite-size pieces, or for coarse shredding. Firmer heads are good for fine shredding and for cutting into chunks. Directions to insure crisp lettuce are included.

2317-73
EFFECT OF PACKAGING ON QUALITY OF DEHYDRATED POTATO GRANULES DURING STORAGE.
Guinevere Lisberg
Northridge, Calif. 58 p. 1971.
TX558.P8L5 FEN
Dried foods, Evaluation, Food packaging, Food processing, Food quality, Potatoes, Research methodology, Storage.
M.S. Thesis, San Fernando Valley State College.
Extract: The effect of packaging material on the quality of dehydrated potato granules during storage was studied. Hermetically sealed cans of potato granules were repackaged in plain and foil-lined pure-paks (milk cartons). Half gallon and gallon sizes of each type were tested. The pure-paks and cans (used as a control) were stored undur three conditions: 72 degrees Fahrenheit, 90 percent relative humidity, and 100 degrees Fahrenheit, <2 percent relative humidity. The samples were withdrawn at four week intervals, while color remained stable, flavor and odor deteriorated slightly during the inital phases of the study for samples in pure-pak containers. There was little change in hexanal and moisture content. Other assays indicated that the decrease in quality for the pure-pak samples became more pronounced near the end of the storage period.

2318-73
FOOD AND BEVERAGE PURCHASING.
Bruno Maizel
New York, ITT Educational Services, Inc. 243 p. 1971.

2318-73
TX911.3.P9428 FCN (Hotel-motel management series)
Beverages, Commercial food service, Convenience foods, Food delivery, Food purchasing, Recordkeeping, Storage, Teaching guides, Workbooks.
With a teacher's manual (132 p.) and a workbook (120 p.).
Abstract: This textbook is directed primarily at high quality commercial food service establishments, where needs are more exacting and cost controls more rigid. General principles of purchasing are covered, and particular items are discussed in detail. Each item is described, typical varieties and grades are listed, and seasonal and geographical availability is given. Receiving, storage, and control procedures are also included.

2319-73
MARKET CATEGORY: SCHOOL LUNCH PROGRAMS.
Food Serv 34 (7): 49-53, 62. Jul 1972.
389.2539 F732
Equipment, Food preparation, Prepared foods, Purchasing, School lunch programs.
Abstract: This is a continuation of the directory begun in the May 1972 issue. The directory defines major food and equipment sources in the U.S. In this issue, the items listed are those needed by school lunch programs.

2320-73
PURCHASING EGGS FOR FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Robert M Grover, Charles E Eshbach
Amherst, Mass. 23 p. 1968.
TX911.3.P8M3 FCN (Massachusetts. University. Cooperative Extension Service. Food management leaflet 17)
Eggs, Food grades, Food purchasing, Food service management.
Extract: The purpose of this leaflet is to provide information which will assist food purchasers to be better informed and more confident egg buyers, to be specification buyers instead of order placers. It includes information on quality, size, grades, prices, and specifications, as well as suggestions on maintaining quality, and relating grade and size to use. There is a guide to purchasing shell eggs, and attention is also directed to how to purchase and handle egg products.

2321-73
USING STORAGE CONTROLS TO SIMPLIFY DETERMINATION OF DAILY FOOD COSTS.
Massachusetts, University, Cooperative Extension Service
Albert L Wrisley
Amherst, Mass. 12 p. [n.d.].
TX901.M32 FCN (Massachusetts. University. Cooperative Extension Service. Food management leaflet 5)
Food cost analysis, Food service management, Food storage, Recordkeeping, Records (Forms).
Extract: This leaflet emphasizes the importance of storage as a major control point for management, and describes the storage forms which can be utilized to get good control. Use of the forms is illustrated by examples.

2322-73
PURCHASING FOOD FOR FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Charles E Eshbach, Albert L Wrisley
Amherst, Mass. 21 p. 1965.
TX911.3.P8M32 FCN (Massachusetts. University. Cooperative Extension Service. Food management leaflet 10)
Food purchasing, Food service management, Merchandise information, Specifications.
Extract: Good food purchasing can probably be best described as having the right product, at the right place, at the right time, and at a price that you wish to pay. It is one of the major activities in the operation of any food service establishment. Food purchasing, just like the procurement function in any manufacturing enterprise, has much influence on the success or failure of the firm. The food service operation, like a manufacturing enterprise, receives food supplies (raw materials), manufactures them into various dishes (products), and then serves (distributes) them to customers. This leaflet will review the areas of knowledge necessary for good purchasing. Using this information in buying policy and purchasing practices, the good operator can do much to make this part of the food service operation most effective.

2323-73
USING STORAGE IN FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Robert F Lukowski, Charles E Eshbach, Albert L Wrisley
Amherst, Mass. 24 p. 1968.
TX601.M3 FCN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 4)
Fish, Food service management, Food storage, Frozen foods, Meat, Milk products, Refrigeration, Vegetables.
Extract: This publication considers some aspects of the efficient use of storage facilities in a food service establishment. It is designed to call attention to major problem areas in the use of storage, and to suggest ways in which difficulties may be avoided or minimized.

2324-73
PURCHASING DAIRY PRODUCTS FOR FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Frank E Potter
Amherst, Mass. [illegible]0 p. 1970.
TX911.3.P8M323 FCN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 15)
Cheese, Food purchasing, Food service management, Frozen desserts, Milk, Milk products.
Extract: This leaflet is designed to provide information about dairy products, their characteristics, selection, care in handling and uses; so that these products may be more advantageously purchased and effectively used in food service establishments.

2325-73
PURCHASING CANNED FRUITS AND VEGETABLES FOR FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Robert F Lukowski
Amherst, Mass. 21 p. 1966.
TX911.3.P8M322 FCN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 14)
Canned foods, Food purchasing, Food service management, Fruits, Vegetables.
Abstract: This publication is designed to provide food service operators basic information on the purchasing of canned fruits and vegetables. It is not intended as a complete guide. It is a summary of the more important steps necessary for the effective purchasing of such canned foods for food service establishments.

2326-73
RECEIVING PRACTICES IN FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Robert F Lukowski
Amherst, Mass. 20 p. 1967.
TX911.3.R4M3 FCN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 3)
Equipment, Food delivery, Food service management, Recordkeeping.
Extract: The purpose of this leaflet is to suggest procedures that will be helpful to food service operators in supervising and controlling receiving practices. In any food service operation, continuous effort should be made to improve receiving practices. Too frequently operators are inclined to feel that receiving takes care of itself. The procedures described in this leaflet are not presented as the only way to resolve the many problems in receiving. All of the suggestions may not be applicable to all food service establishments. They can, however, serve as a guide for improving the existing receiving of food service establishments. They should help the food service operator analyze his own operation and identify his problems.

2327-73
PURCHASING BEEF FOR FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
Albert L Wrisley, Ernest M Buck, Charles E Eshbach
Amherst, Mass. 31 p. 1966.
TX911.3.P8M324 FCN (Massachusetts. University. Cooperative Extension Service. Food management program leaflet 16)
Food grades, Food purchasing, Food service management, Food storage, Meat, Specifications.
Extract: Good beef purchasing requires a variety of skills on the part of the food buyer. These skills must be sharpened by experience, but their achievement rests on a body of knowledge that can be divided into five general areas. These areas are: (1) the needs of the establishment, (2) the beef market, (3) beef and beef products, (4) the procedures used in buying beef and (5) the procedures used in handling and storing beef. This leaflet will review these areas of concern. A clear understanding of them should enable the food service buyer to be more effective in purchasing beef.

2328-73
CARE AND HANDLING OF PREPARED FROZEN FOODS IN FOOD SERVICE ESTABLISHMENTS.
Massachusetts, University, Cooperative Extension Service
A T Miller
Amherst, Mass. 8 p. 1965.
TX828.M32 FCN (Massachusetts. University. Cooperative Extension Service. Food management leaflet 9)
Bacteria, Food service management, Food storage, Frozen foods, Refrigeration, Sanitation.
Extract: This publication briefly reviews the way that foods react to freezing and frozen storage, discusses the reasons why prepared frozen foods require special care and handling, and suggests precautions which will assist the food service operator to protect both the quality of his product and the health of his customers. This leaflet is not a technical manual on the subject. It is a summary of the more important conclusions derived from extensive scientific research on frozen foods.

2329-73
MEAT PURCHASING.
J J Wanderstock
Cornell Hotel And Restaurant Admin Quarterly 11 (3): 60-64. Nov 1970.
TX901.C67
Cost effectiveness, Food grades, Food purchasing, Food standards and legislation, Food storage, Frozen foods, Meat, U.S. Dept. of Agriculture.
Abstract: For the purchaser of meat, whether in single cuts of large quantities, this article presents the basic principles of meat selection. Inspection and grades of meat are discussed, as well as quality and cutability standards, meat specifications, aging or ripening of meat, and receiving and stor-

ing meat.

2330-73
MEAT BUYER'S GUIDE TO PORTION CONTROL MEAT CUTS.
National Association of Meat Purveyors
Chicago, Ill. 54 p. illus. 1967.
TX373.N32 FGN
Beef, Food purchasing, Lamb, Meat, Pork, Portion control, Veal.
Abstract: This booklet provides information about portion control meat cuts--the cuts of meat purveyed to restaurants and institutions for mass feeding. The types of meat discussed are beef, lamb, veal, and pork. Meat processing is illustrated for each type and cut of meat.

2331-73
MEAT BUYERS' GUIDE TO STANDARDIZED MEAT CUTS.
National Association of Meat Purveyors
Chicago 84 p. [n.d.].
TX911.3.P593 FGN
Food guides, Food service industry, Meat, Purchasing.
Extract: This brochure presents the standardized meat cuts to the food service industry. It is the intent of the work to aid buyers of meat cuts through the adoption of a uniform nomenclature, and by a careful and complete description of each cut, supplemented with color photographs, to obviate misunderstanding.

2332-73
BUYING, HANDLING AND USING FRESH VEGETABLES.
National Restaurant Association
Chicago, Ill. 23 p. [n.d.].
TX401.U5 FGN
Food grades, Food purchasing, Food quality, Food selection, Fresh foods, Storage, Vegetables.
Abstract: Commercially grown fresh vegetables, excluding home garden produce, constitute an eighth by weight of all food eaten in this country. Included in this Bulletin is information about 34 fresh vegetables normally used in restaurants (considering miscellaneous greens as one item). Data is provided on sources of supply, availability, varieties, buying considerations, grades, containers, amounts needed for 100 portions, suitable storage temperatures and conditions, and uses.

2333-73
BUYING, HANDLING AND USING FRESH FRUITS.
National Restaurant Association
Chicago, Ill. 19 p. [n.d.].
TX397.U5 FGN
Food grades, Food purchasing, Food quality, Food selection, Fresh foods, Fruits, Storage.
Abstract: Fresh fruits are essential to a well balanced nutritious meal. Included in this bulletin are descriptions of 33 fruits normally usable in restaurants, giving information about sources of supply, availability, uses, buying considerations, grades, varieties, containers, suitable storage conditions and holding temperatures.

2334-73
HOW TO BUY FOR SCHOOL LUNCH.
New Mexico, Dept. of Education
Santa Fe, N.M. 45 p. [n.d.].
TX911.3.P834 FGN
Canned foods, Fish, Food purchasing, Fresh foods, Meat, Poultry, School lunch programs.
Abstract: This bulletin was compiled to provide pertinent buying information so that schools can keep food costs low and food standards high. Minimum standards are set for many commonly used foods.

2335-73
TEXTURED VEGETABLE PROTEIN, FISH PROTEIN CONCENTRATE, AND MICROCRYSTALLINE CELLULOSE AS EXTENDERS IN MEAT LOAVES.
Doris Sarah Willman
N.p. 64 p. 1971.
TX838.W6 FGN
Fish protein concentrates (fpc), Food composition, Meat, Microcrystalline cellulose, Palatability ratings, Protein foods, Statistical data, Synthetic foods, Textured vegetable proteins.
Thesis (M.S.) - Purdue University, facsimile by the University, Lafayette, Indiana.
Abstract: This master's thesis studies various extenders used in meat loaf. Meat loaves prepared with the extenders were scored subjectively by a taste panel for texture, flavor, and juiciness. Loaves with added FPC and Avicel were not well accepted in terms of flavor and texture. Loaves prepared with TVP were well accepted for flavor and texture. There was no significant difference in juiciness scores.

2336-73
QUANTITY GUIDE: TAR HEEL SCHOOL FOOD SERVICE.
North Carolina, Dept. of Public Instruction
Raleigh, N.C. 145 p. [n.d.].
TX652.N6 FGN
Food guides, Food purchasing, Food service training, School food service, Statistical data, Type A lunch.
Extract: To meet Type A requirements it is necessary that we consider each component of the Type A lunch and pre-calculate the quantity of food necessary to purchase, prepare, and serve for any given number of lunches. Through the use of the Quantity Guide, which has been prepared by a computer, it is now possible to very quickly determine the amounts of food necessary to meet Type A lunch requirements with the greatest efficiency of operation.

2337-73
ORGANOLEPTIC TECHNIQUE PREDICTS REFRIGERATION SHELF LIFE OF FISH.
S E Charm
Food Technol 26 (7): 65, 66, 67, 68. Jul 1972.
389.8 F7398
Fish, Food preservation, Food spoilage, Food storage, Prediction, Refrigeration.
Abstract: A trained odor panel was used to predict the end quality of cod fillets from knowledge of the initial quality and the conditions of refrigerated storage. The rate of spoilage was determined organoleptically at various constant temperatures and was used to predict quality after storage at constant and varying storage conditions. The method lends itself to simple graphical representation.

2338-73
PEANUT BUTTER USE ENCOURAGED.
Sch Foodserv J 26 (10): 30. Nov/Dec 1972.
389.8 SCH6
Baked goods, Child nutrition programs, Commercial food service, Food processing, Peanuts, Proteins, School food service.
Abstract: Commercial bakers request 500 pound drums for peanut butter for bakery products used in child nutrition programs.

2339-73
POTATOES MADE EASY FOR SCHOOL LUNCH.
T C Laine
Sch Lunch J 25 (1): 46-48, 51-53. Jan 1971.
389.8 SCH6
Convenience foods, Cooking, Food quality, Frozen foods, Nutrition, Potatoes, Purchasing, School food service, Storage.
Abstract: Types of convenience foods (potatoes) available, their quality, storage, cooking, and purchasing.

2340-73
PROCESSING COMMODITIES SAVES MONEY FOR NATION'S SCHOOLS.
Sch Foodserv J 27 (2): 37-38,41,43-46. Feb 1973.
389.8 SCH6
Commodities, Costs, Food processing, School food service.
Abstract: SOC (State Option and Cost) contracts allows federal government to use federal bidding process to find the lowest prices for processing commodities for use in the school food service programs.

2341-73
PROCUREMENT PROGRAMMED FOR PROFIT.
Richard K Rodgers
Food Serv 33 (2): 12. Feb 1971.
389.2538 F732
Food purchasing, Food service management, Purchasing, Systems analysis.
Abstract: These guidelines help identify and focus on the phases of procurement in a food service system that need upgrading: (a) evaluate the menu against the needs and expectations of the clientele, (b) review revised procurement policies and procedures against actual operating requirements and eating group expectations, (c) review output forecasting to determine more accurate product utilization requirements, (d) adjust the procurement system as needed to utilize local fruits, vegetables, or other food items wherever they can add variety and interest to menus, (e) develop an "approved supplier program" for every item purchased--and stay with it, (f) perform a "raw-to-ready effectiveness check" against each major food product category used, (g) use a worksheet (as reproduced in the article) to organize information, (h) put emphasis on "supplier development.".

2342-73
SYNTHETIC FOOD.
Magnus Pyke
London, John Murray 145 p. 1970.
TP370.P93 FGN
Alcoholic beverages, Carbohydrates, Fats and oils, Flavorings, Food processing, Food technology, Proteins, Synthetic foods, Vitamins.
Abstract: This book reviews the knowledge now available on synthetic foodstuffs: how protein and protein-like substances, fats, sugars, vitamins, and flavorings are synthetically prepared. It also discusses how foods of varying consistency, aroma, color, and appearance can be made. The author also considers whether or not the manufacture of synthetic food can make any significant contribution to the alleviation of world hunger.

2343-73
A REVIEW OF FROZEN ENTREES AT THE PEAK OF THE "RAW-TO-READY" SCALE.
Food Serv 33 (5): 34-37. May 1971.
389.2538 F732
Convenience foods, Frozen foods, Main dishes, Processed foods.
Abstract: Listed here are over 300 entrees, with information on portions, package size, and processors. Main ingredients range from beans, beef, chicken, seafood, and ham, to meatballs, pancakes, pastas, turkey, veal, and waffles.

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2344-73
FOOD PURCHASING: STUDY GUIDE. 1st ed.
Lynne Ross, Roberta Mohr McHenry
Ames, Iowa, The Iowa State University Press 94 p. 1971.
TX943.R67 F&N
Food cost analysis, Food purchasing, Inservice courses, Recordkeeping, Specifications, Study guides.
Abstract: Food service personnel need to be able to purchase, care for, prepare, and serve quality food. This twelve lesson study course is designed for self study by food service workers or as a training aid to be used by dieticians and managers. It contains basic information on recordkeeping and the selection and specification of food items. Questions and activities are included to involve the student immediately and practically with the material being presented.

2345-73
HANDLING, TRANSPORTATION, AND STORAGE OF FRUITS AND VEGETABLES; VOLUME 1 - VEGETABLES AND MELONS.
A Lloyd Ryall, Werner J Lipton
Westport, Conn., AVI 473 p. illus. 1972.
TX601.R9 F&N
Food preservation, Food storage, Fruits, Marketing, Vegetables.
Abstract: This book covers the biological and physical aspects of marketing fresh vegetables, including potatoes and melons. The authors discuss the research that has been done on harvesting, preparation, packaging, transportation, and storage of horticultural crops. Attention is also devoted to control of post-harvest diseases and disorders, and to physiological changes that occur in harvested crops.

2346-73
SHOPPING FOR SHORTENING.
Food Serv 32 (7): 42. Jul 1972.
389.2538 F732
Baking, Cooking methods, Fats and oils, Food packaging, Frying, deep fat.
Abstract: This three-page table lists the processor and brand of over ninety shortenings and oils for deep-frying, deep-frying and baking, baking, griddling and/or pan-frying, and salad dressing. Packaging information is included.

2347-73
STORAGE OF FRESH BROCCOLI AND GREEN BEANS - EFFECT ON ASCORBIC ACID, SUGARS, AND TOTAL ACIDS.
Mary S Eheart, Dianna Odland
J Am Diet Assoc 60 (5): 402-406. May 1972.
389.8 AM34
Food analysis, Food preservation, Food storage, Nutrient content determination, Refrigeration, Vegetables.
Abstract: Fresh broccoli and green beans were stored in air at intervals up to one week at 2 degrees C. The vegetables were analyzed for moisture, pH, total acids, and reduced ascorbic acid. In addition, broccoli was analyzed for sucrose, reducing, and total sugars. In one of two studies of green beans, dehydro ascorbic acid was also analyzed. Broccoli did not lose reduced ascorbic acid when stored up to seven days, whereas green beans lost as much as 88 per cent in six days. It was suggested that the difference between the stability of ascorbic acid in broccoli and in green beans may be due to the presence of sulfhydryl groups in broccoli. Total acids increased and pH decreased during storage of broccoli, but the change in these constituents in green beans was minimal.

2348-73
FOOD PURCHASING PRACTICES; RELATED TO BEHAVIORAL AND SOCIOECONOMIC CHARACTERISTICS.
Texas, Agricultural Experiment Station
College Station, Texas 105 p. Feb 1972.
TX356.T4 F&N (Southern Cooperative series bulletin no. 172)
Consumer economics, Dairy foods, Food purchasing, Home management.
In cooperation with Alabama, Georgia, Kentucky, Mississippi, South Carolina and Virginia Agricultural Experiment Stations and U.S. Dept. of Agriculture.
Extract: This report is concerned with the development of an in-depth study of subjective factors related to food buying behavior, personal characteristics of the homemaker respondent and the family decision making structure as each of these relate to buying decisions and expenditures for food. Dairy products were used as a tool food. Sample families were drawn from two types of urban communities of seven participating states.

2349-73
TIME--TEMPERATURE-INDICATING SYSTEM "WRITES" STATUS OF PRODUCT SHELF LIFE.
K H Hu
Food Technol 26 (8): 56, 57, 58, 61, 62. Aug 1972.
389.8 F7398
Chemistry, Food packaging, Food preservation, Food storage.
Abstract: Theoretical basis for and development of a time-temperature indicating system capable of giving warning and expiration messages about the shelf life of a product in storage are detailed. Device consists of an oxidizable chemical system enclosed in a plastic pouch which may be attached to cartons of food products in storage.

2350-73
THE FREEZING PRESERVATION OF FOODS; VOLUME 4 - FREEZING OF PRECOOKED AND PREPARED FOODS. 4th ed.
Donald K Tressler, Wallace B Van Arsdel, Michael J Copley
Westport, Conn., AVI 1968.
TP493.5.T7 F&N
Convenience foods, Food preservation, Freezing, Frozen foods, Prepared foods.
Abstract: This is the fourth and final volume of "The Freezing Preservation of Foods." It is concerned with the freezing of precooked and prepared foods. The first chapter opens with a review of the development of the industry starting with the development of frozen cooked lobster meat, crab, and winter squash. The rise of the industry is traced product by product; then the latest available statistics are presented. The second chapter is concerned with the chemical, enzymatic, and microbiological problems of preparation for freezing, storage, and reheating precooked foods. In each of the next 15 chapters, formulas found best for freezing of a given class of food products are presented. The procedures used in making the products are outlined and the methods of freezing commonly employed are indicated. These chapters are followed by a presentation of the problems of selecting foods for inclusion in meals on a tray, the storage of frozen precooked foods and means of increasing storage life, the handling and use of precooked frozen foods in restaurants, hotels, institutions, and other eating places.

2351-73
GUIDE FOR WAREHOUSING; USDA-DONATED FOODS.
U.S., Agricultural Marketing Service
Washington, D.C. 35 p. illus. 1959.
TX601.U52 F&N (U.S. Agricultural Marketing Service. PA-373)
Donated foods, Equipment, Facilities planning and layout, Recordkeeping, Specifications, Storage, Warehousing, Work simplification.
Extract: This handbook is designed to guide distributing agencies in the proper method of handling and warehousing USDA-donated foods which are available to state agencies for distribution to schools, charitable institutions, needy persons, and other eligible recipients. The information presented here has been drawn from many sources and includes findings from the latest research on handling and storing the various foods being distributed. This material has been assembled to acquaint distributing agencies with the types of warehouses, storage facilities, and equipment needed for handling and storing USDA-donated foods.

2352-73
FOOD PURCHASING GUIDE FOR GROUP FEEDING.
U.S., Agricultural Research Service
Betty Peterkin, Beatrice Evans
Washington, D.C. 54 p. 1965.
TX911.3.P8U5 F&N (U.S. Agricultural Research Service. Handbook no. 284)
Food composition, Food purchasing, Food yields, Institutional feeding, Portion control.
Revised.
Extract: This handbook presents information helpful to food managers in estimating quantities of foods to be purchased for group feeding in small and large institutions. Data for food items, including many of the new market forms, are presented for purchase units most commonly used. The latest information on yields from the weight "as purchased" to the weigt "as served" was used to derive the estimated number of portions of specified sizes from a purchase unit and the approximate number of purchase units needed to serve 25 and 100 persons.

2353-73
TOWARD THE NEW: A REPORT ON BETTER FOODS AND NUTRITION FROM AGRICULTURAL RESEARCH. Revised.
U.S., Agricultural Research Service
Washington, D.C. 60 p. illus. 1970.
S21.A74 F&N (U.S. Agricultural Research Service. Agricultural information bulletin no. 341)
Agricultural development, Food contaminants, Food science, Food technology, Fruits, Meat, Potatoes, Trace elements, Type A lunch.
Abstract: Agricultural science contributes to human nutrition in many ways. New technology has added to the world's store of foodstuffs. Innovative efforts in the field of nutrition and the agricultural sciences make up the subject matter of the articles contained in this USDA booklet. The information is intended to inform consumers of new developments.

2354-73
FOOD STORAGE GUIDE FOR SCHOOLS AND INSTITUTIONS.
U.S., Consumer and Marketing Service
Washington, D.C. 42 p. illus. 1965.
TX601.U522 F&N (U.S. Consumer and Marketing Service. PA-403)
Donated foods, Facilities planning and layout, Food delivery, Food storage, Institutional feeding, Recordkeeping, Sanitation, School food service.
Extract: This handbook has been prepared as a guide for schools and institutions, to show good methods of handling and storing USDA-donated and locally purchased foods. The information was drawn from many sources and includes latest research data available on types of storage facilities and equipment needed for handling and storing foods. Good storage facilities, both dry and refrigerated, help keep foods safe, wholesome, and appetizing. Meals taste better, and are better nutri-

tionally, if all foods used to prepare them are at the peak of quality. Careful menu planning, good buying practices, and good storage all help to provide well-balanced meals at reasonable prices. In many instances, food losses resulting from deterioration and infestation are the result of inadequate storage facilities, undesirable handling practices, and other conditions that can be corrected by following the preventive and control measures outlined in this handbook.

2355-73
THE MARKET FOR FOOD IN THE NATION'S SCHOOLS.
U.S., Dept. of Agriculture, Economic Research Service, Marketing Economics Division
Martin Kriesberg
Washington, D.C. 54 p. 1965.
LB3475.U523 FCN (U.S. Dept. of Agriculture. Economic Research Service. Marketing research report no. 702)
Food economics and consumption, Food purchasing, School lunch programs, Statistical data.
Extract: This report is based on a study of the market for food in schools during 1962-63. Comparison with a benchmark survey conducted 5 years earlier shows that during the intervening period the number of public school districts decreased by one-third, while pupil enrollment increased by about 10 percent. The number of lunches served in the National School Lunch Program expanded rapidly, at least 20 percent, during these 5 years. The objective of this report is to provide a current measure of the school food market, which will reflect shifts in quantities and types of foods served in school lunchrooms. It also contains an evaluation of trends in school feeding and identifies areas warranting special attention in the operation of the National School Lunch and Special Milk Programs of the U.S. Department of Agriculture.

2356-73
FOOD BUYING GUIDE AND RECIPES: PROJECT HEAD START.
U.S., Dept. of Health, Education, and Welfare
Washington, D.C. 119 p. [n.d.].
LB1140.U523 FCN (Project Head Start rainbow series 3A)
Day care services, Food purchasing, Head Start, Standardized recipes.
Abstract: The food buying guide and recipes in this publication were developed especially for the Project Head Start feeding program. The food buying guide provides information for calculating the quantities of food to be purchased and used by Project Head Start Centers serving breakfasts, lunches, mid-morning or mid-afternoon snacks. The information in this guide is in accord with recommendations on sizes of servings contained in "Nutrition, Better Eating for a Head Start", published by the Office of Child Development. This publication also includes quantity recipes and other information needed to prepare meals or snacks. The recipes have been standardized to give a definite number of portions of a size suitable for small children. In addition, a table is included to help determine the amount of food to buy for use in the recipes. All items which would be purchased by weight or in cans, except spices, are included. Those purchased by volume are not included. The factors given in this table can be used for any size recipe used in different feeding centers.

2357-73
WHEN YOU ADVERTISE FRESH FRUITS AND VEGETABLES.
United Fresh Fruit and Vegetable Association
R A Seelig
Washington, D.C. 74 p. 1970.
HF5809.F8U5 FCN
Advertising, Food composition, Food grades, Fresh foods, Fruits, Nutrient values, Vegetables.
Revised.
Extract: A united booklet called Selling words and phrases, which has long been much in demand, has been improved, updated and supplemented with a large number of precise, scientifically accurate statements on the nutritional value of fresh fruits and vegetables. Sentences and phrases applying to fruits and vegetables generally are given in the opening part of the book, then material on each commodity, from anise to watermelons.

2358-73
TOWARD BETTER TOMATOES.
United Fresh Fruit and Vegetable Association
Washington, D.C. 15 p. illus. 1969.
SB349.U5 FCN
Agriculture, Flowers, fruit vegetables, Food preservation, Food quality, Storage, Tomatoes.
Abstract: This booklet, directed at tomato growers and distributors offers advice on growing high quality tomatoes and maintaining their quality during shipping and storage. Since consumer complaints about tomato flavor are frequent, the emphasis is on maintaining flavor.

2359-73
CONSERVING NUTRIENTS IN HANDLING, STORING AND PREPARING FRESH FRUITS AND VEGETABLES: FRUIT AND VEGETABLE FACTS AND POINTERS.
United Fresh Fruit and Vegetable Association
R A Seelig
Washington, D.C. unp. n.d.
TX612.F7U5 FCN (United Fresh Fruit and Vegetable Association. Fruit and vegetable facts and pointers)
Food preservation, Food spoilage, Fresh foods, Fruits, Storage, Vegetables.
Extract: The nutritive value of fruits and vegetables is not measured by their cost or the quantity brought home but on how much of the food purchased is actually eaten and the nutrients this portion contains. Nutrients begin to be lost as soon as fruits and vegetables are harvested, and whether or not they are processed, although in exceptional instances, there is an actual increase in certain nutrients in the fresh, still living, unit. There are ways of keeping losses to a minimum and especially of insuring the preservation of a high percentage of the ascorbic acid (vitamin C) and carotene (provitamin A) of which fruits and vegetables are the principal dietary sources. This report deals only with conserving nutrients in the fresh products.

2360-73
WHAT'S IN THE CAN?
G E Miesel, D R Page, G A Lynch
Sch Foodserv J 26 (6): 32,34-36. June 1972.
389.8 SCH6
Canned foods, Purchasing, School food service.
Abstract: Information from several school food service directors on food purchasing programs.

2361-73
WHY NOT COOPERATIVE PURCHASING?
M Brakaw
Sch Foodserv J 26 (6): 31. June 1972.
389.8 SCH6
Costs, Public schools, Purchasing, School food service.
Abstract: Cooperative purchasing by various school districts is saving 5--7% in costs. A guest editorial.

2362-73
STORAGE SPECIFICS.
Jule Wilkinson
Chicago, Institutions Magazine/Volume Feeding Management 134 p. 1969.
TX601.W5 FCN
Facilities planning and layout, Food storage, Freezers, Refrigeration, Space utilization, Storage, Storage equipment.
Abstract: This booklet compiles information about food storage systems and equipment--dry stores, refrigeration, frozen foods, housekeeping storage, waste disposal, and others. Award-winning designers, fabricators, and installers of food storage housing and equipment are listed. Also included is a directory of food storage equipment suppliers.

2363-73
WILL RAMADA'S PROCUREMENT SYSTEM WORK FOR YOU?
Glenn Schulman
Cooking For Profit 263: 62-66. Nov 1972.
TX901.C6
Cost effectiveness, Food purchasing, Food service management, Purchasing.
Abstract: this article analyzes the potential usefulness of the Ramada system for other food service operations. Built around a set of national agreements with foodservice distributors, processors and manufacturers, Ramada Inn's nationwide procurement system allows effective coordination of food and beverage quality while materially lowering costs. Standardized recipes, preparation notes and service guidelines control foodservice output throughout the Ramada system. A national purchasing program controls product and equipment input.

2364-73
COLD AND FREEZER STORAGE MANUAL.
W R Woolrich, E R Hallowell
Westport, Conn., AVI 338 p. 1970.
TP493.W6 FCN
Food storage, Frozen foods, Refrigeration, Storage.
Extract: Over the past few years, the frozen food industry has expanded many fold in freezer storage and has also been penetrated by the kindred fields of locker, underground, chain store and home cabinet freezers. Large plants have continually expanded and very low temperature installations are also increasing. This book is a manual of storage practice, design criteria, and miscellaneous information intended to serve as a guide to anyone interested in cold storage design. It is an attempt to put into lay language various facets of design and operating procedures common to most storage warehouses. It is not intended as a technical manual of exact design but rather as a coordinating volume for use between owner and designer of a cold storage warehouse to effect a better understanding of what may be expected in design and operation.

2365-73
YOU AND YOUR FROZEN-FOOD DISTRIBUTOR.
W A Hall
Cooking for Profit 42 (267): 61-62. Mar 1973.
TX901.C6
Commercial food service, Food service industry, Frozen foods, Marketing, Storage.
Abstract: Choose your frozen food distributor carefully. Get a man who will fulfill his function properly in handling, storing, and delivery.

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